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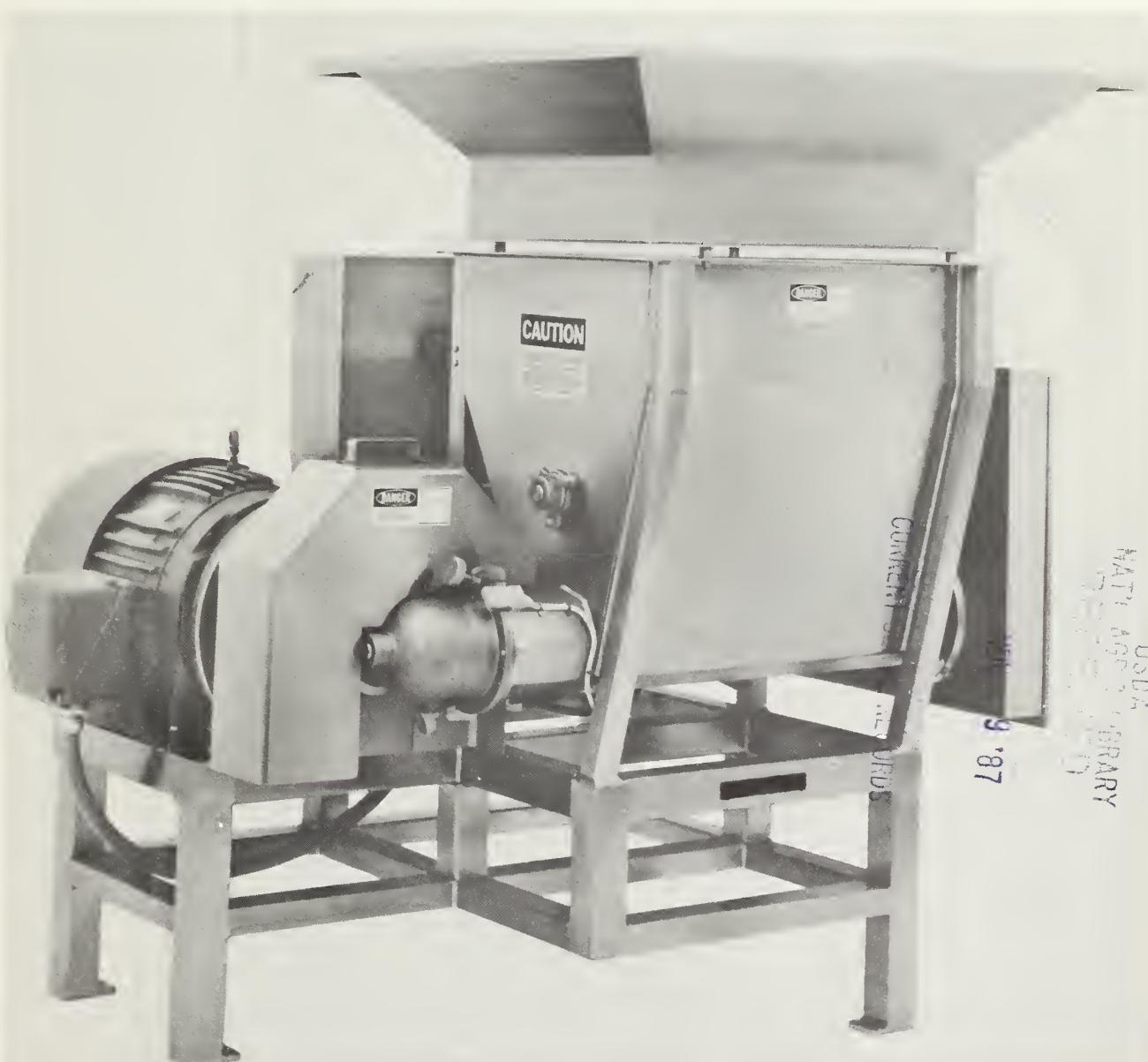
Food Safety  
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Meat and Poultry  
Inspection Program

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MPI-2

# Accepted Meat and Poultry Equipment



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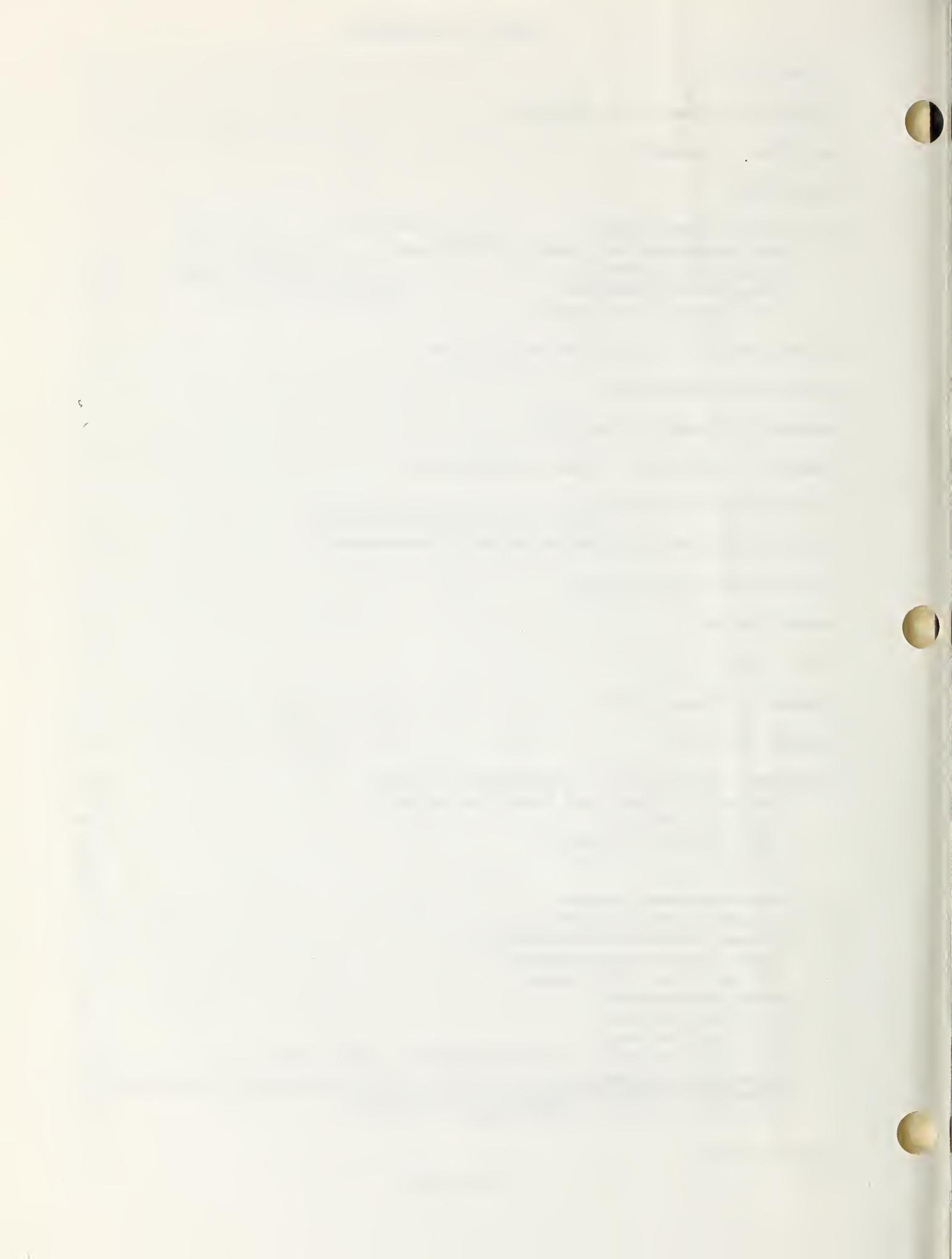
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## TABLE OF CONTENTS

|   |    |
|---|----|
| Introduction . . . . .                                | 1  |
| Equipment Acceptance Program . . . . .                | 1  |
| Excluded Equipment . . . . .                          | 1  |
| Exemptions . . . . .                                  | 2  |
| Non-exempt Conditions                                 |    |
| Non-meat and Non-poultry Equipment . . . . .          | 2  |
| Bakery Equipment . . . . .                            | 3  |
| New Establishments . . . . .                          | 3  |
| Custom-made Equipment . . . . .                       | 3  |
| Procedures For Obtaining Acceptance . . . . .         | 3  |
| Use of the Guidebook . . . . .                        | 5  |
| Freedom of Information Act . . . . .                  | 6  |
| Chemical Clearance (USDA Acceptance) . . . . .        | 7  |
| Acceptable Materials . . . . .                        | 8  |
| Unacceptable Materials . . . . .                      | 9  |
| Design and Construction . . . . .                     | 9  |
| Installation . . . . .                                | 10 |
| Water Usage . . . . .                                 | 11 |
| Clean-In-Place (CIP) . . . . .                        | 11 |
| Piping Systems . . . . .                              | 12 |
| Equipment Standards - Conditions of Use . . . . .     | 12 |
| Magnetic Traps and Metal Detectors . . . . .          | 13 |
| Conveyor Belts . . . . .                              | 14 |
| Jet-Vacuum Equipment . . . . .                        | 14 |
| Hoses . . . . .                                       | 14 |
| Pickle Line . . . . .                                 | 15 |
| Smokehouses, Ovens . . . . .                          | 15 |
| Screens and Filters . . . . .                         | 15 |
| Ozone Producing Equipment . . . . .                   | 15 |
| Vent Stacks from Hoods . . . . .                      | 15 |
| Ultraviolet (UV) Lamps . . . . .                      | 16 |
| Heat Exchangers . . . . .                             | 16 |
| Inplant Trucks . . . . .                              | 16 |
| Air Compressors . . . . .                             | 17 |
| Product Reconditioning Equipment (for meat) . . . . . | 17 |
| Electric Cords . . . . .                              | 17 |
| Electric Insect Traps . . . . .                       | 17 |
| Inedible Product Equipment . . . . .                  | 18 |
| Definitions . . . . .                                 | 18 |



## INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

## EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Service (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

## EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.

## EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.\*
8. Pallets for packaged product.
9. Picking fingers.\*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO<sub>2</sub> snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

\* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

## NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

#### PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the implant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.

1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture  
Food Safety and Inspection Service  
Facilities, Equipment, and Sanitation Division  
Equipment Branch, Room 2168, South Building  
Washington D.C. 20250  
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment, and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.

The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

#### USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents  
Government Printing Office  
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt

from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator  
Food Safety and Inspection Service  
Room 334 - E  
U.S. Department of Agriculture  
Washington D.C. 20250

CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch  
Compounds and Packaging Staff  
Food Ingredient Assessment Division (FIAD)  
Science, FSIS, USDA  
Building 306, Room 300, BARC-East  
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

#### ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.

Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

#### UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

#### DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.

2. All product contact surfaces shall be visible (or easily made visible) for inspection.

3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.

4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.

5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).

7. Equipment shall be self-draining or designed to be evacuated of water.

8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.

9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removable for cleaning and inspection purposes.

10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.

11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).

12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.

13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.

14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

## INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.

## WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee  
MPI Technical Services  
Food Safety and Inspection Service  
Room 1140, USDA - South  
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

## CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.

3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.

4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.

5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.

6. All sections shall be available for inspection without posing any safety hazard to the inspector.

#### PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

#### EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and

construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

#### MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

| Classification* | Spherical Diameter | Type of Metal |
|-----------------|--------------------|---------------|
| A               | 1/32 inch          | 316 stainless |
| B               | 1/16 inch          | 316 stainless |
| C               | 1/ 8 inch          | 316 stainless |
| D**             | ---                | ---           |

\*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

\*\*The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

#### CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

#### JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

#### HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-circulating water into and out of product contact areas.

## PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

## SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

## SCREENS AND FILTERS

Screens and straining devices shall be readily removable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

## OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

## VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO<sub>2</sub> equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.

## ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

## HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

## INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.

## AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

## PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

## ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

## ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.

3. The equipment shall have a removable shelf or drawer which collects all trapped insects.

4. The equipment is designed and constructed so that all dead insects are trapped in the removable shelf or drawer. (Insects must not collect on the protective grille).

Removable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

#### INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

#### DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

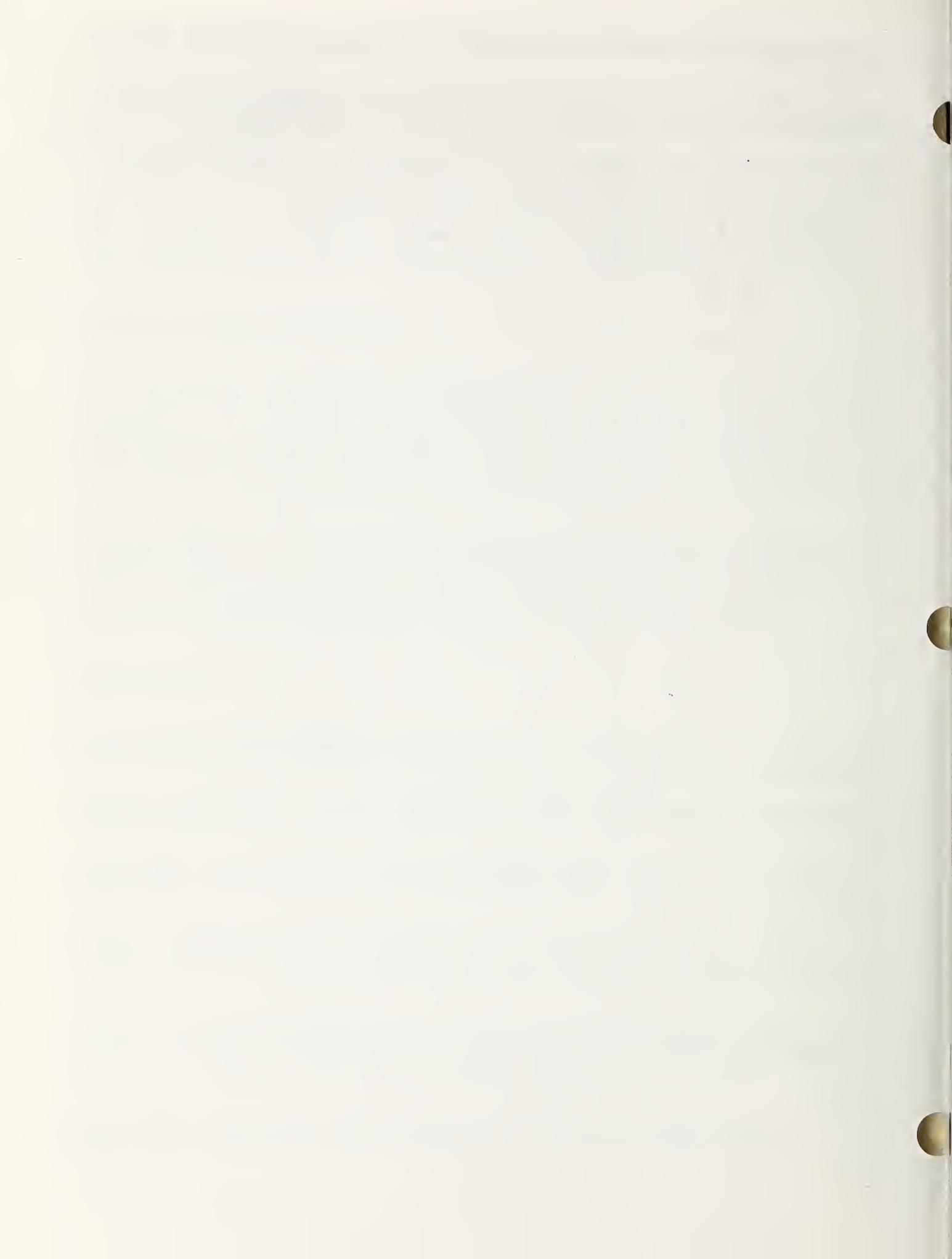
Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.



- A -

A & J Manufacturing Company  
ENGLEWOOD, COLORADO  
Can Separator, AFC Series:  
100-..

A.B.C. RESEARCH CORPORATION  
GAINESVILLE, FLORIDA  
Culture Dispenser: JB80GW

ABEX CORPORATION  
COLUMBUS, OHIO  
Meat Press w/Index Table: WT-12,  
WT-12G, WS-12, WS-12G, FH-20, FH  
-20G, FN -50

ABR FOOD MACHINERY INTERNATIONAL, LTD.  
OAKVILLE, ONTARIO, CANADA  
Dicer: ABR  
Sausage Link Cutter: Hy-Cut,  
C, D, & E  
Vacuum Meat Tumbler: T-150  
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.  
GUELPH, ONTARIO  
Hose: 106, 107 & 108

ACCU-RATE DIVISION OF MOKSNE'S  
MGS., INC. WHITEWATER, WISCONSIN  
Sanitary Dry Feeder: 612

ACURATE  
WHITEWATER, WISCONSIN  
Sanitary Dry Feeder: 1200 Series

ACCURATE METERING SYSTEMS, INC.  
ELK GROVE VILLAGE, ILLINOIS  
Electro Magnetic Flowmeter: IZI  
Series: 3/4", 1", 1 1/2", 2",  
1 1/2", 3", 4"

ACME PACKAGING A DIVISION OF  
INTERLAKE, INC. OAKFOREST, IL  
Clipper Machine: "Silver-Lok"  
R73K3

ACRISON, INC.  
MOONACHIE, NEW JERSEY  
Blender: 350  
Meat Feeder: 105-S-..-.  
Volumetric Feeder: 1015-S-..-.  
Volumetric Feeder: 101-S-..,  
130-S-

ADAM EQUIPMENT COMPANY  
BELMAR, NEW JERSEY  
"Adematic" Revert Rack Ovens:  
1X1 DFS 75/50, 2X1 DFS 75/50,  
Midi RM 1X1, 1X1DFS 100/60,  
2X1DFS 100/60, 1X1 DFS 180

ADAMS INTERNATIONAL  
SOUTH BELOIT, ILLINOIS  
Baked Collette Machine: RF...

ADCO  
SANGER, CALIFORNIA  
Carton Machine: 15 D -SS, 15 E  
-SS, 15 F -SS, 15 D -E C, 15 E  
-EC, 15 F -EC

ADVANCE FOODS SERVICE  
WESTBURY, NEW YORK  
Tables: 91 -...., 92 -....,

40 Series and 90 Series, OB  
-Series  
S/S Pans: 20 Series

ADVANCE WEIGHT SYSTEMS, INC.  
GRAFTON, OHIO  
S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC  
CORP., OAK RIDGE, TENNESSEE  
"Chub -Pak" Conveyor: 3712  
Primal Overwrap Table: 93072-40  
Saw Table:  
Lug Racks: 13069  
Landing Table: 93071  
Infeed Table : 93068  
Vacuum Pack Table: 9307-0  
Bone & Fat Conveyor: B-3800  
Trimming Conveyor: E-3808  
3-Tier Boning Conveyor: AR-3814  
Vacuum Nozzle: 3500  
Vacuum Nozzle with Extension:  
3500-A  
Shrink Tunnel: 3602

AEW NORTH AMERICA, LTD.  
DEERFIELD, ILLINOIS  
Saw Roller Table: 900  
Band Saw: AEW-350, AEW -400,  
AEW-900  
Automatic Portioning Saw: APS-200  
Band Saw: AEW-350M, AEW-400M,  
AEW-900M

AFTEC, INC.  
JEFFERSONVILLE, INDIANA  
Thermodyne Cooker: THS-..

AGGIE BONING CORPORATION  
ESTHERVILLE, IOWA  
Boning Machine: Water Pressure 1

AIRCO CRYOGENICS  
IRVINE, CALIFORNIA  
CO2/LN2 Freezing Tunnel: KFT-...  
CO2/LN2 Spiral Freezer: KF-..  
-...S  
Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES  
MURRAY HILL, NEW JERSEY  
Dri-Pack Snow Dispenser: 285048,  
24875 W/Evacuator: 285101  
W/Exhaust Hood: 24875  
CO2 Dri-Pak: 50 HX, 51 HP  
CO2Snow Horn: 1.25, 3.75, 6.25X,  
5H8X  
CO2 Snow Horn (Use with an  
acceptable hood and exhaust  
system): LVSH-7, EHS -..  
CO2 Tumble Freezer: 18X15, 18X20,  
18X25  
CO2 Snowing System: 13628  
Liquid Nitrogen Freeze Tunnel: 420  
-6-67  
Dry Ice Pelletizer: P-250, P-500,  
P-1000  
"Kwick-Chill" Snow Hood 28-5460  
CO2 Injector (Bottom Mount):  
LV-D-2308966, B-2-286142  
Liquid Nitrogen Chilling Spray  
Manifold: C-1-309082 (Use with  
an acceptable hood and exhaust  
system.)  
CO2/LN2 Freezing Tunnel: KFT-...  
CO2/LN2 Spiral Freezer: KF-.....S

Spiral Cooker: CC-28-8005

AIR PRODUCTS & CHEMICALS, INC.

ALLENTOWN, PENNSYLVANIA  
Cyro-Quick Freezer: RP- ..... -C,  
R-...  
CO2 Snow Accumulator: CSA-...  
CO2 Snow Hood: CPS-.....  
CO2 Tunnel Freezer: CP-.....-PO  
CO2 Snow Generator CSG-...  
w/Suitable Exhaust System  
Carbon Dioxide Snowing Hood  
w/Suitable Exhaust System:  
CBS-.....-AL

AJINOMOTO USA, INC.

NEW YORK, NEW YORK  
Noodle-making machine: NM-100G,  
NM-100S  
Shaomi Machine: DEC-100S  
Chao-Tus Machine: DEC-100G  
Compact Wrapper w/Conveyor: 27  
Sliding Conveyor: 27-A

ALAMO REFRIGERATION

SAN ANTONIO, TEXAS  
Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY

YORBA LINDA, CALIFORNIA  
Patty Former: SM-101-1

ALBIN PUMP, INC.

ATLANTA, GEORGIA  
S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY

FOXBORO, MASSACHUSETTS  
Boning Conveyor: BC  
Fat Conveyor: BC-F  
Combination Boning Conveyor: BC-BF  
Wire Belt Conveyor: WB, WB-1, WB  
-V  
Feed Hopper: FH-B, FH-H  
Rotary Packing Table: MB-LS  
Conveyor: BC-B, ABC-B  
Vat Dumper: VD  
Mesh-Belt Conveyor: MB  
Inclined Cleated Belt Conveyor: CB  
Conveyorized Boning Table: BC-FB  
Lazy Susan Table: LS

THE ALEMITE COMPANY

TIMONIUM, MARYLAND  
Pump: 7846-A, 7846-6

ALFA-LAVAL

FT. LEE, NEW JERSEY  
Decanter-Centrifuge: CFSNX-...,  
NX-..., CFNX-....  
Heat Exchanger: P-5, P-14-RC,  
P-13, P-15, P-25, P-45  
Heat Exchanger, Swept Surface:  
HC-.....  
Fund-A-Filter: Precoat A  
Surge Tank: S-....  
CVT Inducer Pump  
GC Fast Clamp Fittings  
Vacu-Therm: 800  
Plate Heat Exchanger: P141-HB  
Triple-Tube Heat Exchanger  
Decanter, Centrifuge: SNX-...  
Separator: AFPX-207-19S,  
CFPX-409, CAFPX-207XGV-19-60,  
AFPX-..., BRPX-...  
Contherm Scraped Surface Heat

|   |                                     |                                     |
|---|-------------------------------------|-------------------------------------|
| Exchanger: HC-....-S--N                     | Conveyor: A-10, A-12-2T             | device as determined by the IIC.)   |
| Hermetic Separator: BPB-209                 |                                     | S/S Jowl Roller JR-101              |
| S/S Plate Heat Exchanger: A10-BFG           |                                     | Plastic Flight Ham Can              |
| <u>ALGONA FOOD ENGINEERING COMPANY</u>      | <u>ALLEN MACHINERY</u>              | Conveyor: CC-A-8 (For Product in    |
| ALGONA, IOWA                                | NEWBERG, OREGON                     | Cans or Trays)                      |
| Meat Core Sampler: 6-H-117                  | Tote Dumper: D-11401                | Conveyor: SS-101                    |
| Tripe Scalder: TS-101                       | Vibrating Aligning Conveyor: 11268  | Smokehouse Sausage Truck: ST-101    |
| Vat Dumper: LD-302, LD-303,                 | Conveyor: PB-1                      | Boning Conveyor: PB-101-D           |
| LD-304, LD-305                              |                                     | Ham Run-A-Round Conveyor: RA-101    |
| Belt Conveyoar C1 -...-., C2-..             |                                     | Cut and Boning Conveyor: PC501      |
| ...   |                                     |                                     |
| S/S Pack Table: 200                         |                                     |                                     |
| S/S Sausage Work Table: 210                 |                                     |                                     |
| S/S Sausage Stuffing Table: 220             |                                     |                                     |
| S/S Belt Conveyor: 310                      | <u>ALLENTOWN WIRE PRODUCTS INC.</u> | <u>ALPINE BAN-BAC, INC.</u>         |
| S/S Scaling Screw Conveyor: 400             | ALLENTOWN, NEW JERSEY               | DENVER, COLORADO                    |
| S/S Product Feeder Screw                    | Wire Basket: Nylon, Type 11         | Ultraviolet Unit: AP 60A, AP60B     |
| Conveyor: 410                               | Wire Baskets                        | (with GE Lamp G25T8) Note:          |
| S/S Inclined Screw Conveyor: 420            |                                     | Lamp must be used in accordance     |
| S/S Slat Conveyor: 500                      | <u>ALL-FILL INC.</u>                | with Part 7, para. 7.16(b) of       |
| S/S Banding Conveyor: 510                   | NEWTON SQUARE, PENNSYLVANIA         | the Meat and Poultry Inspection     |
| Hi-Lift Dumper: 600                         | Filling Machine: Floor BM           | Manual                              |
| Vat Dumper: 610                             |                                     |                                     |
| Skip Rail Dumper: 620                       | <u>ALLIED AUTOMATION</u>            | <u>ALPS ELECTRO-AIRE INDUSTRIES</u> |
| S/S Pickle Tanks: 700                       | DALLAS, TEXAS                       | DALLAS, TEXAS                       |
| S/S Casing Soak Tanks: 710                  | Sergeant Bagmaster: 400-FSR,        | Sterilamp Light Fixture: G-36-2A    |
| Transfer Conveyor: 320                      | 500-FSR                             | Germicidal Lamp (For use w/         |
| Pack-Off Conveyor: 330                      | Sergeant-AG Stand: MPS, GPL/MPS     | approved G4S11 or G8T5):            |
| Roller Conveyor: 520                        | Sergeant-EA Stand: MPS, GPL/MPS     | HU-32, HU-64                        |
| Spiral Conveyor: 910                        | Sergeant-L-Sealer: 1620-B, 1620-C,  | Germicidal Lamp: 41-36-1&2, 41-3    |
| Tower Loader: 630                           | LM-1620-B, LM-1620-C,               | 6-2&4L                              |
| Bacon Bits Press: BBP-1                     | 1620-C/GPL, LM-1620-C/GPL           | Note: Above lamps must be used in   |
| Vacuum Storage Tank: 720                    |                                     | accordance with Part 7, para. 7.1   |
| <u>ALKAR, DIVISION OF DEC INTERNATIONAL</u> | <u>ALLIED BAGGING SYSTEMS, INC.</u> | 6(b) of the Meat and Poultry        |
| LODI, WISCONSIN                             | DEER PARK, NEW YORK                 | Inspection Manual.                  |
| Continuous Frank Processing                 | Bag Loading Appliance:              |                                     |
| Unit: CPS-1971                              | W-260-LH-M                          |                                     |
| Acid Application Tunnell: AA-71             | <u>ALLIED RESINOUS PRODUCTS</u>     | <u>W.F. ALLENPOHL, INC.</u>         |
| Brine Chill Tunnel: LCB-2, LBC-3,           | CONNEAUT, OHIO                      | HIGH POINT, NORTH CAROLINA          |
| JT-0200, LBC-4-2, LBC-4-3                   | Cutting Boards: "BM", Boos-Poly     | Carrier, Chicken: DC-1              |
| Brine Chill Unit: LBC-T                     | Plas                                | Carrier, Turkey: DC-IT              |
| Brine Chill Unit (Test Module):             |                                     | Carrier, Parts: DC-1, DC-1B         |
| BTM-01                                      | <u>ALLOY EXCHANGE COMPANY</u>       | Carrier, Turkey, Spike: DC-IT       |
| Liquid Smoke Tunnel: LS-2                   | FORT WORTH, TEXAS                   | Air Weight Scale: AW, AW 10000-4    |
| Smoke Houses: Gas, Steam                    | Continuous Chiller/Freezer "HI      | Carousel Poultry Sizing Machine:    |
| Food Processing Oven: EO-75-                | Cube Slant" A, G, AG                | 100                                 |
| Continuous Bacon Processing Unit:           |                                     | Carrier: C-1                        |
| CB-5000                                     | <u>ALLOY PRODUCTS COMPANY</u>       | Air Weight Box Packer: BP-1, BP-2   |
| S/S Smokehouse Trucks: TR-.                 | WAUKESHA, WISCONSIN                 | Turkey Sizing System: TS            |
| Continuous Multi Purpose                    | Valves: Air Operated                | Carrier: SW                         |
| Processing Unit: CMP-....                   | In-Line Filters: 1 & 2 Square Feet  | 2-Tier Poultry Carrier (2           |
| Cooker: CKRS-.PM, CKRW-.PM                  | Sanitary Filter and Strainer:       | hooks): DC-1-2                      |
| Chiller: CHRG-.PM, CHR-B-.PM,               | 5000, 6000                          | Plastic Carrier: PC-7               |
| CHR-G-.PM                                   | Pipeline Product Recovery Unit:     |                                     |
| Food Processing Over: Gas, Steam            | PR-50                               |                                     |
| <u>ALLEN FRUIT COMPANY, INC.</u>            | <u>ALLPAC, INC.</u>                 | <u>ALTO CORPORATION</u>             |
| NEWBERG, OREGON                             | DALLAS, TEXAS                       | YORK, PENNSYLVANIA                  |
| Holding Tank: C-3741                        | Horizontal Wrapping Machine:        | Wire Red Belting: Wendway S/S       |
| Vibrating Transfer Conveyor:                | M-Super, Super 7, 06, Super         | U-Bar Wire Rod Belting: Wendway     |
| VC-...., VC1-... .                          | 7-011                               | S/S                                 |
| Vibratory Inspection Conveyor:              | Form, Fill, and Seal Machine:       | Slat Link Belting (Packaged         |
| D-5649                                      | S-130-D                             | Product Only): Wendway S/S          |
| Inclined Belt Conveyor: D-3723              | <u>ALL-PAK, INC.</u>                | S/S Spiral Conveyor: Helimatic      |
| S/S Pork Skin Sizer: D-1529                 | RIVERDALE, GEORGIA                  |                                     |
| Holding Tank: C-3741                        | Packaging Machine: "Speedpak"       |                                     |
| Vibrating Transfer Conveyor:                | Golden Nine                         |                                     |
| VC-...., VC1-....                           |                                     |                                     |
| Vibratory Inspection Conveyor:              | <u>ALL-POWER INC.</u>               |                                     |
| D-5649                                      | SIOUX CITY, IOWA                    |                                     |
| Inclined Belt Conveyor: D-3732              | Vat Dumper: C-984                   |                                     |
|   | Incline Conveyor: B-101             |                                     |
|   | Circular Cutting Knife: K-200       |                                     |
|   | Ham Saw: K-121                      |                                     |
|   | Cutting Conveyor: RS-650            |                                     |
|   | Belt Conveyor: RS-960               |                                     |
|   | Hog Viscera Table: HV-333           |                                     |
|   | Cutting Boards: "All-cut,"          |                                     |
|   | "Tuff-cut"                          |                                     |
| <u>ALLEN GAUGE &amp; TOOL COMPANY</u>       | S/S Beef Loading Bucket; L-900 (To  | <u>ALVAC FOOD EQUIPMENT COMPANY</u> |
| PITTSBURGH, PENNSYLVANIA                    | be used with a suitable loading     | LONG BEACH, CALIFORNIA              |
| Sausage Linker W/Cart 738: Y, JY            |                                     | Vacuum Packaging Machine: "Alva" I, |
|   |                                     | Alvac" II                           |
|   |                                     |                                     |
|   |                                     | <u>A.M. MANUFACTURING COMPANY</u>   |
|   |                                     | DOLTON, ILLINOIS                    |
|   |                                     | Dough Divider and Rounder: S-300    |
|   |                                     | Tor-O-Matic: 103-30-30              |
|   |                                     |                                     |
|   |                                     | <u>AMDEVCO ENGINEERING COMPANY</u>  |
|   |                                     | MANKATO, MINNESOTA                  |
|   |                                     | Versa Bander: 118                   |

AMERICAN BILTRITE RUBBER COMPANY  
BOSTON, MASSACHUSETTS

Conveyor Belts (Food Contact):  
 Boston-Packers FDA, Versabilt  
 FDA, Boston Rubber 8-oz.,  
 Boston Buna-N 14-1., Foodcron  
 White & Tan FDA, Sanicron FDA  
 White, 2 & 3 ply: 58-9563-09, -13,  
 -14, -15  
 Light Tan, 2 ply: 58-9563-10  
 Dark Tan, 2 3 ply: 58-9564-08,  
 -09, -10, -11  
 Aqaurius-White I,II,III,IV. Tan  
 I,II,III,IV, Green  
 Libra-White I,II,III,IV. Tan  
 I,II,III,IV, Green  
 Leo -White I, Tan I, Black I.  
 Conveyor Belt (Packaged Product  
 Only): Duralift FDA, Roughtop FDA  
 Gemini-White I,II,III. Black I,II  
 Taurus-Tan I, I I. Black III,IV,V.  
 Brown VI  
 Scorpio-Tan I,II,III. Black IV,V

AMERICAN BILTRITE (CANADA), LTD.

SHERBROOKE, QUEBEC  
 Belt (Food Contact): LNP...,  
 LNP....  
 Belt (Packaged Product Only):  
 TN..., TN....

AMERICAN BOTTLED EQUIPMENT COMPANY  
OWINGS MILLS, MARYLAND

Conveyor/Accumulation Table:  
 CTC-2000, UTB-2000,  
 OTC-2000 (For packaged product  
 only.)

AMERICAN CAN COMPANY  
GREENWICH, CONNECTICUT

Canco Closing Machines: 1-1A  
 Western 422-IE-00, 400, 458-4DS,  
 400-4R2A, 410-4R2A, 410-4R2-EM,  
 410-4R2-S, 430-6R2-S  
 Canco Vacuum Closing Machines: #1  
 Pacific, #1 PUV Type B, #1 PUV  
 Type BR, 00-6, 0-8A, 0-8C, #1  
 Hi-Speed, #1 Universal, 3 00, 300  
 -B, 402-3V, 600-IUV, 601-IUV, 602  
 -IUV, 810-IUV, 910-IUV, 1101  
 -IUV, 1102 -IUV, Callahan 226SV,  
 Callahan 349SV-3  
 Canco Ham Press: 900-5A  
 "Mini-Mite" Packaging Machine:  
 IPC  
 Bacon Cartoner: TUX-MK-2  
 Maraflex Packaging Machine: 725,  
 717-E, RF-16  
 Rigid Flex Packaging Machine:  
 727-E-Y  
 Infeed Conveyor: A-41  
 Poly Clip Machines: SCD, SCH, DCH,  
 FCA, DCD, SCA  
 Packaging Machine: Bi-Vac-3  
 Rotary Meat Filler, Model No. 1  
 Closing Machine: 920-IUV, 08  
 Vacuum Packaging Machine "Dixie  
 Vac" DV2400E, DV2400S, 2000, 100

AMERICAN CYANAMID COMPANY

SANFORD, MAINE  
 Cutting Boards: Acrylite  
 Edible Oil Storage Tank: Laminac,  
 EPX-196

AMERICAN FOOD EQUIPMENT CO.HAYWARD, CALIFORNIA

"Roto Pac" Lay Susan Table: 300  
 Portable Belt Conveyor: 200 GM  
 S/S Brine Tank: 50  
 "AFECO" End Discharge Mixer: 5L0  
 Gondola Hydra Dumper: 15-C  
 Screw Conveyor: 150  
 S/S Incline Screw Loader: 610  
 Pack-off Conveyor: 110  
 Truck Dumper (to be used with  
 2-3K Accepted Meat Trucks Only)  
 "AFECO" Meat Tumbler: 175  
 Overlapping Paddle Mixer: 5100

AMERICAN FOODS MACHINERY CORP.MEMPHIS, TENNESSEE

Salt/Spice Dispenser: 2S0  
 Spice Distributor: OM

AMERICAN GASDALLAS, TEXAS

Box Snow Applicator: AG-501-WD

AMERICAN HOECHST CORPORATIONFORT LEE, NEW JERSEY

Stuffer: Handtmann-VF-325  
 Linker: Handtmann-VA  
 S/S Lift Truck: NV-402

AMERICAN INDUSTRIES SUPPLY, INC.NASHVILLE, TENNESSEE

Cutting Boards: Cut Rite Simona  
 2000

AMERICAN MACHINE CO., INC.FOREST, MISSISSIPPI

Poultry Cut-up Conveyor: AMC-..  
 Poultry Cutter: AMC-520  
 Duck Rocker Scalder: L-100  
 Poultry Shackles: AM-180CU,  
 AM-90CU, AM-240SEC, AM-99BP,  
 AM-35BBP, AM-109TK, AM-900COM  
 Neck Skin Cutter 666

AMERICAN METAL FABRICATORS, INC.MARLOW HEIGHTS, MARYLAND

Double Flip Type Conveyor CC-100

AMERICAN METAL PRODUCTS INC.CINCINNATI, OHIO

S/S Double Deck Conveyor:  
 6725-....., 6725-.....

AMERICAN MICROTECH INC.RACINE, WISCONSIN

Metal Detector: MD-..

AMERICAN NATIONAL CANFORMERLY AMERICAN CAN COMPANYCHICAGO, ILLINOIS

Canco Closing Machine: 423-IES-00

AMERICAN PACKAGE MACHINE CORP.BELLEVUE, WASHINGTON

Variopacker: VP-....  
 Patty Counter and Stacker: 120-4  
 Varowrap: P-....

AMERICAN PROCESS SYSTEMS, CORP.WAUKEGAN, ILLINOIS

Blender: DRB-..  
 Ribbon Blender: SRB-...  
 Belt Conveyor: BC-100  
 Screw Conveyor: SC-100  
 Inclined Belt Conveyor: BC-110  
 Conveyors: W-BC-100, W-BC-110,  
 RC-100, PRC-100

AMERICAN ULTRAVIOLET COMPANYSUMMIT, NEW JERSEY

Light Fixtures: G-25T8, G-30T8,  
 WL-782-L-30, G-36TGL & G-64T5L  
 w/Vycor Glass 79L0

Germicidal Fixtures : WM-30-CL,  
 WM-30-HL, CS-30-CL, WM-25-HL,  
 CS-25-HL, WM-15-HL, CS-15-HL

Note: Above lamps must be used in  
 accordance with Part 7, para. 7.16(b)  
 of the Meat and Poultry Inspection  
 Manual.

AMETEKEAST MOLINE, ILLINOIS

Horizontal Pressure Leaf Filter:  
 HSSF -...

AMF-UNION MACHINERY DIVISIONRICHMOND, VIRGINIA

"Glen" Mixer: 340-F-S, 340-F-D,  
 160

AMMERAAL, INC.GRAND RAPIDS, MICHIGAN

Belting (Direct Food Contact):  
 2L046, 3T45, 2LM046, 2T046,  
 1M026, 2M45, 2M046, 2T086, 1GM087  
 Belts (Food Contact): 1M086,  
 2M086, 3M046, 2T45, 2LM046A15,  
 2M049A13, 2T49A13  
 Belting (Fully Packaged  
 Product): 2M047

AMOCO CHEMICALS CORP.ST. PAUL, MINNESOTA

Plastic Freezer Spacer: FS-001

AMRI, INC.HOUSTON, TEXAS

Sanitary Valve: "Cosmia" 3T6P6iKA,  
 "Polyvia" 46iKA

AMSCOMATIC INC.LONG ISLAND CITY, NEW YORK

Meat Bag Loading Machine:  
 500-SB

JULIAN ANABO, INC.TUSTIN, CALIFORNIA

Conveyor: FMC-...., BC-....  
 Screw Conveyor: SC-...., SCA-....  
 Tub Dumper: D-....  
 S/S Tables: TS-...., UT-....  
 Metal Detector-Conveyor: MDC-....  
 Truck: MV-....  
 S/S Mixer-Blender: MB-....  
 Blender: 1860

ANACONDA EQUIPMENT & SERVICE CO.LOUISVILLE, KENTUCKY

Closing Machine: 2-B  
 Pack Foil Overlay Machines: 100,  
 300

ANCHOR FILM COMPANYWEBSTER GROVES, MISSOURI

Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.LANCASTER, OHIO

Vacuum Sealing Machine (2 piston):  
 D-650  
 Capping Machine: 45 HRSM, 36 HRSM  
 Straight Line Sealing Machine:  
 Series 4

ANCHOR INDUSTRIES  
ST.LOUIS,MISSOURI  
Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURING COMPANY, ROCKFORD, ILLINOIS  
Filling Machine: 627-3  
Rotary Filler: 640

ANDERSON IBEC  
STRONGSVILLE, OHIO  
Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.  
FULTONVILLE, NEW YORK  
Sanitary Gauges: Type S

ANETSBERGER BROS.,INC.  
NORTHBROOK, ILLINOIS  
Meat Depositer : PMD, Modified  
Dough Sheeter: DS-B-..  
Flour Duster: MFD 5005  
Cross Roller: DR-7-..  
Die Cutter: DC-270-..  
Dough Trough: RT-1-24  
Production Table: PC-...  
Slitter Disc: SD-1-..

ANGELUS SANITARY CAN MACHINE COMPANY  
LOS ANGELES, CALIFORNIA  
Can Closer: 61-H, ..P-DF, ..P-MSLF,  
60 -L  
"ACMA" Form-Fill-Seal Pouch  
Machine: 722  
"Mitsubishi" Pouch Machine MHI  
PF-15-S, P25-S  
Pouch Filler: "MITSUBISHI" PF-20D  
-S, PF-20D-LS  
Closing Machine: 29P42  
Dataweight Scale & Filling Machine:  
ADW-211-PWS...

ANGER EQUIPMENT, INC.  
BROOKLYN, NEW YORK  
Meat Agitator: 2500

A-ONE MFG. COMPANY  
SPRINGFIELD, MISSOURI  
Belt Conveyor: A-10-12  
S/S Chill Tank: A-293560  
Poultry Cut-up Saw: A-334  
Poultry Cut-up Conveyor:  
A-.....  
Column Dumper: ...  
S/S Vat/Combo Dumper: CBD

APACHE STAINLESS EQUIPMENT CORP.  
BEAVER DAM, WISCONSIN  
Stainless Steel Rotary Blancher:  
1610  
Screw Conveyor: SC-12  
Paced Ham Bone/Trim System:  
PH-9000  
Screen Conveyor: SC-14-18  
Surge Hopper: LR-H-04  
Hoppers: LR-H-26, LR-H-68  
Portable Hopper: LR-H-10  
Pump Dismantle Caddie: LR-CAD-1  
Belt Conveyors: BC-A, BC-B  
S/S Screw Conveyor: SC-10, RSC-07  
S/S Fat Cook Tank: 350  
Thigh Trim Conveyor System: 3041  
S/S Vat Dumper: LD-4000  
Vat Dumper: T-4000

A. P. V. CREPACO

CHICAGO, ILLINOIS  
Separator: Horizontal  
Evaporator: Plate  
Centrifugal Pump: "puma"  
Heat Exchanger, Plate Type:  
HMBM, HMFL, HX, HXC, HXCB, HXCS,  
WHXC, WHXCS, R50, HXL, Series I,  
II, III, IV, SR 15/15s and SR  
35/35s  
S/S Plate Heat Exchanger: RL06  
Paravalve: ./3A, ./SP  
"Vertical Separator" Evaporator:  
l900  
Plate Heat Exchanger: "Junior  
Paraflow" series R405 & R86  
Plate Heat Exchanger: HXU-6  
Climbing and Falling Plate  
Evaporator: Series 3  
Falling Plate Evaporator: 10  
Air Activated Diaphram Valve:  
Series IV  
Ice Builder  
Poly Ties  
(Air Operated) Valve: APC  
Metering Head: CP  
(Multi) Process Tank: Type PC  
Rotary Pump: 640  
Plate Heat Exchangers: W-2, F-2,  
F-3, CXC, CXC-XC, SC, MS, MS-IND  
Process Tank: 11276, 11278, 11288  
APC Plug Valve: K-IIR  
Centrifugal Sanitary Pump: CP-..  
Swept Surface Heat Exchanger: BD,  
VT, HD  
Continuous Deaerator Stuffer:  
SD-....  
Continuous Stuffer: S-....  
Auger Feed Pump: AF  
S/S Rotary Pumps: R Series, U  
Series  
S/S Tanks: OF, OC, OFA, OCA, CF,  
CC, CFA, CCA  
Holding Tank: FVJ./M  
Sloped Bottom Tank: OVS-....  
Conveyor: CFH12-24  
Food Blender: FB..  
Food Blender W/Auger: FBA..  
Air Activated Sanitary Valves: C P  
Zephyr  
Whipper/Chillers: KAC-..., KMCP-...  
Agitators: 2, 3, 4, 5, 1, 6  
Vacuum Stuffer: VS-....  
Liquifer: CLV-..., CLV-H-...  
(Inside impeller and seal will be  
removed daily for cleaning and  
inspecting.)  
S/S Ingredient Feeder: IF-...  
Homogenizer: -DL-..., 3DD25

APV CREPACO  
TONAWANDA, NEW YORK  
Plate Heat Exchanger: SR25/25S,  
SR65/65S

ARCHITRONICS, INC.  
GREELEY, COLORADO  
Carcass Weight Printer: BP001-A

A.R.E. METAL FABRICATORS  
LOS ANGELES, CALIFORNIA  
Breading and Battering Machine: BA  
-2

ARNOLD'S FOOD SYSTEMS, INC.  
HOLYOKE, MASSACHUSETTS  
Cuber/Dicer: 102, 103

ARO CORPORATION  
BRYAN, OHIO  
S/S Pump: 650-406, 650-407,  
650-606, 650-607

ARROW HEAD CONVEYOR CO., INC.  
OSHKOSH, WISCONSIN  
Rotary Top Table D-14534  
Belt Conveyor BC-15409, TTC-15407

ARR-TECH MANUFACTURING INC.  
MOXEE, WASHINGTON  
Automatic Tortilla Counter Stacking  
Machine: 32-234

ARTIC STAR REFRIGERATION CO.  
FT. WORTH, TEXAS  
Open Top Refrigerator: AS-11

ARW RESEARCH AND DEVELOPMENT INC.  
MAYETTA, NEW JERSEY  
Tray Pad Machine: TM-4800

ASECO CORP.  
LOS ANGELES, CALIFORNIA  
Vibrating Conveyor: VCS -...,  
VCH-...  
Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.  
GREENSBURG, INDIANA  
Poultry Scalders: SS-30, SS-36,  
SS-48  
Gizzard Peeler: AK-4  
Poultry Picker "Sure -Pick": SP-30,  
SP-38

ASHWORTH BROTHERS. INC.  
WINCHESTER, VIRGINIA  
Conveyor Belts (Food Contact): True  
1/2 X 1/2 Omni, Omni-flex,  
Omni-grid, Prestoflex  
Turn & Tangent Drive w/S/S  
Shield/Guard: H & Y  
Plastic Belt (Food Contact):  
Prestoflex with Flights,  
Prestoflex Open Grid, Prestoflex  
Close Oval Grid  
S/S Belt Balanced Weave: B-18-12-8,  
B-24-20-14, B-30-20-12,  
B-30-20-14, B-30-20-16,  
B-36-20-12, B-36-20-14,  
B-36-30-16, B-48-32-16,  
B-48-48-16, B-48-48-18,  
B-60-60-18, B-72-62-1416  
Balanced Weave Belts (Food  
Contact): CTB-18-16-16,  
CTB-30-24-17, CTB-42-36-18,  
CTB-60-48-1820

ASI, INC.  
HIGH POINT, NORTH CAROLINA  
S/S Carrier: AC-T  
S/S Shackle Cut-up/Weight: AC-TC  
S/S Selector Scale: AL-1.1, AL-1.2,  
AL-1.3  
Orbital Parts Sizing Machine: AL-3

ASSOCIATED FOOD EQUIPMENT CO.  
DALLAS, TEXAS  
Continuous Fryer: 30-l-REC  
Continuous Cooked Poultry Parts  
Chiller: Mark II  
Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.  
DALLAS, TEXAS

|   |  |   |
|---|--|---|
| Automatic Feed Fryer: AM5000  |  | IRVING, TEXAS<br>S/S Wirebelt Conveyor: W-1, W-2<br>Belt Conveyor: B-2  |
| <u>ASTRO MANUFACTURING COMPANY</u><br><u>THEBES, ILLINOIS</u><br>Freezer Divider: "Astro-Spacer"<br>Plastic Pallet: B-4048  | <u>AUTOMATIC INDUSTRIAL MACHINES INC.</u><br>Park Ridge, New Jersey<br>"Flexifeeder" Conveyor: 50, 100,<br>200, 300, 400   | <u>BAKERY MACHINERY DISTRIBUTORS, INC.</u><br><u>BOHEMIA, NEW YORK</u><br>S/S Spiral Mixer: "ASTOR" ASP-...   |
| <u>ATLANTA BELTING COMPANY</u><br><u>ATLANTA, GEORGIA</u><br>NCYC White PVC Belt W/T-Cleat,<br>AB CO PV120 CTYFS<br>White PVC Belt W/T-Cleat, ABCO<br>PV-100-RT<br>White Rib Top: PV-75<br>Belts (Food Contact): ABCOWELD<br>Cleated<br>3 Ply White Cleated Belt (Food<br>Contract): ABCOMOLD                 | <u>AUTOMATION CEG, INC.</u><br>ST. HUBBERT, CANADA<br>Percentage Injector: PI-1  | <u>J.W.BALL COMPANY</u><br><u>DALLAS, TEXAS</u><br>Tamale Wrapping & Cutting Machine:<br>SS-182   |
| <u>ATLANTIC ULTRAVIOLET INC.</u><br><u>LONG ISLAND CITY, NEW YORK</u><br>Sterilamp: WL-782-L-30 (Lamp<br>must be used in accordance with<br>part 7, para 7.l6(b) of the Meat<br>and Poultry Inspection Manual)  | <u>AUTOMATION SUPPLY COMPANY</u><br>ARCADIA, INDIANA<br>Corn Dog Stick Machine: SM-150   | <u>BALDWIN BELTING INC.</u><br><u>NEW YORK, NEW YORK</u><br>White Nitrile NBR (Food Contact):<br>(Cotton carcass belts have edges<br>sealed with approved sealant.) 2<br>PE 60, 3 PE 90, 2 PE 90, 3 PE<br>135, 3 PE 135 CBS, 3 PHW, 2 PXHW,<br>4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF<br>Tan PVC/NBR (Food Contact): 2PT 6<br>PVC, 3PT PVC<br>Black Nitrile (Food Contact): 5P<br>BLK<br>White Butyl (11R) (Food Contact):<br>3 PW BTL<br>White Thermoplastic PVC (Food<br>Contact): 120 COS W<br>White Nitrile (NBR) (Fully Packaged<br>Product Only): 2 PWRT, 3 PWRT |
| <u>ATLAS PACIFIC ENGINEERING CO.</u><br><u>EMERYVILLE, CALIFORNIA</u><br>Volumetric Filler: VF-.....<br>Vacuum/Pressure Syruper: HSVS-P-36  | <u>AUTOPROD INC.</u><br>NEW HYDE PARK, NEW YORK<br>Sauce & Cheese Applicator: 90, 600,<br>300<br>Ravioli Machine: RV<br>Conveyor: DC-A, CO-F<br>Dough Sheeter: S-L<br>Filler: F..<br>Handpack Filler: VI-A4<br>Sauce & Condiment Applicator: MA,<br>UO<br>Cheese Shredder: LS-G<br>Air-Operated Valve: E1-B<br>Transfer Pump: Z<br>Metering Pump: B<br>Hydraulic Pizza Cutting Press: PI<br>Lidding Machine: LI-AI<br>Automatic Pasta Shell Filling<br>Machine: S.S.-.<br>Omelette Machine: CF<br>Cross Cut Splitting Saw: CO-D4 | <u>BALTIMORE SPICE COMPANY</u><br><u>BALTIMORE, MARYLAND</u><br>Liquid Smoke Cabinet: CY9   |
| <u>ATMOS DIV. OF UNITED INDUSTRIES,</u><br><u>INC., CHICAGO, ILLINOIS</u><br>Smokehouse: SF-100   | <u>AVANTGUARD, INC.</u><br>MT.PLEASANT, UTAH<br>Platform Scale: 400-H  | <u>BANDO CHEMICAL INDUSTRIES</u><br><u>CHICAGO, ILLINOIS</u><br>Conveyor Belts (Direct Contact):<br>SL-4U(W)F, SL-8U(W)F,<br>SL-4U(W)FII, SL-8U(W)II<br>Conveyor Belts (Packaged Product<br>Only): SL-4PF, SL-8PF, SL-8PFI  |
| <u>AUDUBON METALWOVE BELT CORP.</u><br><u>PHILADELPHIA, PENNSYLVANIA</u><br>S/S Belt, Balance Weave:<br>PB-L8-L2-6, PB-24-20-L6,<br>PB-30-20-L2, PB-30-20-L4,<br>PB-30-20-L6, PB-36-20-L2,<br>PB-36-20-L4, PB-36-30-L6,<br>PB-48-32-L6, PB-48-48-L2,<br>PB-48-48-L6, PB-48-48-L8,<br>PB-60-60-L8, PB-72-60-20 | - B -  | <u>BANGOR FOOD PRO./MACHINERY DIV.</u><br><u>BREEDSVILLE, MICHIGAN</u><br>Conveyor: 1, 5, 6, 02, 03, 04<br>S/S Tub/Base: 11<br>Barrel Cart: 13<br>Cardboard Inserting Machine: 12<br>Sauce Depositor: 16<br>Depositor: 18<br>Leveling Monitoring Device: 19<br>Ingredient Depositor: 21   |
| <u>AUTIO COMPANY</u><br><u>ASTORIA, OREGON</u><br>Meat Grinder: 1101GH, 601GHP,<br>801GHP, 1101GHP, 601GH, 801GH<br>Sanitary Pumps: 2 1/2, 3  | <u>BAADER NORTH AMERICA CORPORATION</u><br>NEW BEDFORD, MASSACHUSETTS<br>Desinewing Meat System: 3.995<br>Deboning and Desinewing Machine:<br>BA 696<br>Desinewing and Deboning: 695<br>Deboning Machine: BA696-217<br>Deboning Machine: BA696-218<br>Desinewing Machine: BA696-219<br>Weighing System Consisting of:<br>Infeed Conveyor: 461, Weigh Unit:<br>481, Separator Conveyor: 460<br>Chicken Filleting Machine: 640<br>Desinewing and Deboning Machine:<br>695 CTM  | <u>BARBEQUE KING COMPANY</u><br><u>MAULDIN, SOUTH CAROLINA</u><br>Bake King Deck Oven: B-12-A   |
| <u>AUTOMATED FOOD SYSTEMS</u><br><u>DUNCANVILLE, TEXAS</u><br>Stick Dog Fryer: PTL..., HOP<br>Corn Dog Sticker, Model HOP<br>S/S Piston Pump: 12<br>Stick Stacker: SS-1000<br>Vicus Food Pump: 123, 85<br>Blender: 200, 240   | <u>BADGER METER, INC.</u><br>MILWAUKEE, WISCONSIN<br>S/S Sanitary Meter: SPS.  | <u>BARKER/FOOD CRAFT</u><br><u>NEW HOLLAND, PENNSYLVANIA</u><br>Dual Cone Turkey Deboning Schackle:<br>TDS2<br>Single Cone Turkey Deboning<br>Shackle: TDS<br>Automatic Chicken Thigh Deboner<br>with water knife: DMD-1C-WK-1  |
| <u>AUTOMATED PACKAGING SYSTEMS, INC.</u><br><u>TWINSBURG, OHIO</u><br>Bucket Type Conveyor for Chicken<br>P-1000<br>Accu-Scale/Bagger System: 100/H-100<br>Poultry Harvesting (Cut-up)<br>Machine: PHS-2000<br>Bagging Machine: FAS-1000  | <u>BAG-A-THON PACKAGING CORPORATION</u><br>WESTBURY, NEW YORK<br>Bag-A-Thon Packer: 115SS, 16-66SS   | <u>BARKER INTERNATIONAL, INC.</u><br><u>ATLANTA, GEORGIA</u><br>Turkey Wetting Cabinet: ST-WC-1,<br>80LGH<br>Scald-N-Pick System (turkeys):<br>TSSP-L070<br>Straddle Picker "Gent-L-Flex"<br>(Mounted): SF-1000, (Floor<br>Mounted): SP-2000  |
| <u>AUTOMATED PROCESS SYSTEMS</u><br><u>ELK GROVE VILLAGE, ILLINOIS</u><br>Searing Oven: 100   | <u>BAKER PERKINS FOOD MFG. INC.</u><br>RALEIGH, NEW CAROLINA<br>Depanner: WDGS/ST, RS  |   |
| <u>AUTOMATIC HANDLING &amp; FABRICATION</u><br><u>LAMBERTVILLE, MICHIGAN</u><br>Conveyor: SC-1, FC-1  | <u>BAKERS EQUIPMENT/WINKLER, INC.</u><br>ENGLEWOOD CLIFFS, NEW JERSEY<br>"M" Mixer: BE/W   |   |
|   | <u>BAKERY EQUIPMENT MANUFACTURING CO.</u>  |   |

Scald-N-Pick System (Chickens):  
SSP-L070  
Giblet Chiller: Mark IV 1, 2, & 3  
Barrel  
Hock Cutter: 5010  
Poultry Chillers (Paddle): Mark  
V-P, Mark VIII-P  
Poultry Chillers (Refrigerated-  
Paddle): Mark V-RP, Mark VIII-RP,  
Mark VI-RC  
Poultry Chillers (Auger): Mark  
VI-A, Mark VIII-A, Mark VII  
Poultry Chillers (Refrigerated-  
Auger): Mark VI-RA, Mark VIII-RA  
Carcass Chiller: Mark IV, Mark IV  
FWU-L00  
Giblet Chiller (Single Barrel):  
Mark V-R-S  
Giblet Chiller (Double Barrel):  
Mark V-R-D  
Giblet Chiller (Triple Barrel):  
Mark V-R-T  
Gizzard Splitter & Peeler: 210-B,  
210-B-1  
Poultry Scalders: SINGLE PASS  
SS-3-16, DOUBLE PASS SS-4-28,  
THREE PASS SS-3P-34, SS-3P-28,  
FOUR PASS SS-4P-34, SS-4P-28,  
SS-4-34  
Eviscerating Shackle: VS-100  
Giblet Pumping System: GPS-C100  
Picker, "Flexomatic IV": FP-4  
Automatic Poultry Cut-up System:  
6182  
Turkey Gizzard Machine: 210 BT  
Picker: RF-40000 . . .  
Picker: "Roto-Flex" RF-4000- . . .  
Picker, "Rotomatic": RP- . . .  
Picker, "Fin-Flex": FF . .  
Picker, "Fin-Flex VI": 6600 FF-VI  
Poultry Picker: Versa-Flex,  
Gent-L-Flex  
Automatic Lung Remover: SL-8000  
Automatic Poultry Killer: K-5150  
Neck Breaker: 6000  
Dry Offal System: 5200  
Continuous Flow Handwash Station:  
5230  
Hip Operated Hand Wash Station:  
5220  
Hand Activated Hand Wash Station  
(w/a suitable Pressure Regulating  
Device): 5210  
Hand Activated Hand Wash Valve  
(w/a suitable Pressure  
Regulating Device): 5099  
Inspection Trim Pan: 5330  
Water Rail: 15240  
Water Flushed Hopper Assembly:  
528., 530  
Conveyor: 75500  
Oil Sac Cutting Machine: 50700  
Bird Unloader: 6100  
Neck Skin Cutter: 7050  
"Hi Cube Slant" Continuous  
Chiller/Freezer: A, G and AG  
Turkey Head Puller: 5480  
"Hock-A-Matic" Hock Cutter: HAM-6  
Automatic Giard Splitter and  
Peeler: 480  
Pre-Stunner: S-5100  
Post-Stunner: S-5110  
S/S Sizing Bin: 1082  
Electronic Sizing Machines:  
"Weightronic" 9182L, "Weightronic"  
9182M  
S/S Scalder: M-781

Giard Harvester: GH-582  
B-BAR-B, INC. EXACT PACKAGING DIV.  
SCHAUMBURG, ILLINOIS  
Automatic Filling Machines: 2015  
MA, 4015MMC  
BARKLEY & DEXTER LABORATORIES, INC.  
FITCHBURG, MASSACHUSETTS  
Metal Detector: "Cleanline"  
BARLIANT & COMPANY  
CHICAGO, ILLINOIS  
S/S Meat Trucks: A38, A38A, H38,  
A37, A37R, H37, A36, A36R, H36,  
A35, A35R, H35, A34, A34R, H34,  
A33, A32, A32R, H32, A31, A31R,  
H31, A30, A30R, H30, A12, H33,  
A33R  
Meat Former (w/o discharge  
conveyor): Medimat-A, Gigant-A  
Meat Former (w/discharge conveyor):  
Medimat-B, Gigant-B  
BARRETT CENTRIFUGALS, INC.  
WORCESTER, MASSACHUSETTS  
Centrifuge: 1101ES  
THE BAXTER MANUFACTURING CO., INC.  
TACOMA, WASHINGTON  
Table w/cutting boards, Risers  
on 3 sides: GC2- . . . . .  
Table w/cutting boards on both  
sides: GC4- . . . . .  
Table w/cutting board surface:  
GC3- . . . . .  
Table w/all stainless steel top &  
risers: AC3- . . . . .  
BAUER BROTHERS COMPANY  
SPRINGFIELD, OHIO  
Hydrasieve (for dewatering  
vegetables): 552- . . . , 552-1- . . . ,  
552-2 - . .  
BAUER-REXROTH & COMPANY  
LAPAZ, INDIANA  
Cut-up Conveyor: CPE-520  
Bagging & Boxing Conveyor: PAC-347  
Poultry Cut-up Saws w/stands:  
S-7311, SB-7311, BS-1500,  
BSD-1500  
Ice Disposer: ID-1800  
Dumping Table: DT-1400  
Ice Precrusher: ID-1500  
Giblet Sorting Conveyor: GSC-1100  
Giblet Shaker: GS-1000  
Poultry Sizer: SU-1700  
Bag Opener: BO-1600  
BAY STATE CONTROLS CORP.  
WORCESTER, MASSACHUSETTS.  
"Disc-O-Seal" Butterfly Valve:  
E6366- . . . E10R51, E6666- . . . E10R51  
BEACON METAL PRODUCTS, INC.  
CHICAGO, ILLINOIS  
S/S Wire Loaf Cage: 7754  
S/S Screens: Style AF, 907  
Ham Press: "Insta-Pres" IP- . . . .  
Stack/Nesting Baskets: SHUR-TRAC  
SB-100, SB-110, SB-120, SHUR-TRAC  
SB-101, SB-111, SB-121  
BEARDSLEY & PIPER  
CHICAGO, ILLINOIS  
Blender: PRB- . . .

BEEHIVE MACHINERY, INC.  
SANDY, UTAH  
Deboner Cooling System Poultry  
Deboner: BX-66, TC-968, AU-968,  
AU-1269, AUX-70, AU-4171  
Poultry Deboner: UAX- . . . . .  
Desinewing Machine (Boneless Meat  
Only): AU-9171  
Deboning Machines: AUX-72, AUX-968,  
AUXS- . . . . .  
Deboning Machines: AUX- . . . . .,  
S-76- . . . . ., AU- . . . . ., AULS- . . . . .,  
AU6173  
Deboning Head: PSE- . . . . .,  
TS1- . . . . ., CP- . . . . .  
Deboning Head Jacket:  
TJ1- . . . . ., TJ2- . . . . .  
Pumps: 1445, BP-5, BP-7, 300-50  
Twin Screw Bone Cutters: BA-7X,  
BA-8X  
CO2 Mixers: . . . . .50  
"Alpina" Cutters: PB-50, PB-60,  
PB-80, PB-125, PB-200, PB-300,  
PB-500  
S/S Grinders: BGS- . . . . .,  
MGS- . . . . .  
S/S Auger: RF- . . . . ., EX- . . . . .  
Conveyor: Model BC- . . . . .  
Pump Assembly Model EP- . . . . .,  
EMP- . . . . .  
Extruding Die BED- . . . . .  
Deboner Assembly: AUXS- . . . . .,  
AUX-SL- . . . . .  
Transfer Pump: BP- . . . . .  
Conveyor Assembly: SC- . . . . .  
Deboner: RSTC- . . . . .  
Bone Cutters: BA- . . . , BA- . . . , &  
BA- . . . .  
Tissue Separating/Desinewing  
Machine Model: TSI- . . . . .  
(Boneless Meat Only) Deboning  
Machine: SA-76- . . . , RSTD- . . . . .  
BELAM, INC.  
DOWNERS GROVE, ILLINOIS  
Lifting Device: DHK- . . .  
"Bone-In" Pickle Injector: MIB- . . .  
MIB- . . . , MIB- . . S  
"Belam" Meat Massager: DK- . . .  
"Belam" Pickle Injector: MI- . . . , MI.S  
Lifting Device of Chute: DKHC- . . .  
Tenderizer: IT- . . . , PE- . . .  
Vacuum Ham Press: MP- . . .  
Boning Line Conveyor: BL- . . . , BL- . . .  
Exit Conveyor: IT- . . C  
Meat Slicer: 80K  
BELSHAW BROTHERS, INC.  
SEATTLE, WASHINGTON  
Deep Fat Fryer: AF-1  
Belts (Food Contact): BIC 1201  
Automatic Thermomatic Proofer: TM  
BELTING INDUSTRIES  
KENILWORTH, NEW JERSEY  
Belts (Food Contact): BIC 1201  
BELT CONCEPTS OF AMERICA, INC.  
SPRING HOPE, NC  
Belt (Food Contact): POR  
120/1TF, POR 100/2/TF, POR  
150/3TF, POR 150/3/TB  
Belt (Food Contact): Plastomer MV  
BENCO MANUFACTURING CORPORATION  
MILWAUKEE, WISCONSIN

|   |  |  |
|---|--|--|
| Single Lane Processors: HBP-P-S   | AS4-P, AS5-P   | <b>BIG DRUM</b>  |
| Dual Lane Processors: HBP-P-D   | Beef Scribe Saw, Air Operated:<br>AS4-B  | COLUMBUS, OHIO   |
| <b>BENDE &amp; SON SALAMI CO.</b>   | Cattle Dehorner, Hydraulic: Class<br>IV  | Filling Machine: Big Drum VC-1, Big<br>Drum VL-2, J  |
| <b>ADDISON, ILLINOIS</b>  | Hock Cutters, Hydraulic: HC-3, HC-5  | <b>BIGGER &amp; JOHNSTON CO.</b>   |
| Sausage Cleaning Machine: MB1000-S,<br>MB11000-T  | Beef Splitter, Electric: 100   | DOWNS, N. IRELAND  |
| <b>BERKEL, INC.</b>   | Beef Splitter w/Exhaust Deflector,<br>Air Operated: 100-A  | Sausage Filler: 40240 & 40241  |
| <b>LAPORTE, INDIANA</b>   | Brisket Saw, Electric: 250   | <b>BIRD MACHINE COMPANY INC.</b>   |
| S/S Pan Scales: 400, 401, 405   | Brisket Saw w/Exhaust Deflector,<br>Splitter Saw: 150, 150S (Adequate<br>sterilizing facilities must be<br>provided. This will include a<br>hot water hose with an adequate<br>supply of 180F. water.) | SO. WALPOLE, MASSACHUSETTS   |
| Slicer: 180-FA, 180-D, 180-DA,<br>180GS, 170G-S, 170-D, 808, 818,<br>170-FA, GT                                   | Hog Breastbone Opener Saw: Mark II   | Bird" Centrifuge LBSD-SS...x..   |
| (Heavy Duty) Slicers: 15 & 15A  | Air Hog Breastbone Opener Saw: AH  | Centrifuge: BSVO-...-SX  |
| Tenderizer: 703-B & D, 704, 704A,<br>703, 705   | Hog Splitter Saws: 764, 766, 764IS,<br>766IS   | <b>BIRO MFG. COMPANY</b>   |
| Saws: 56V-16, 51V-14, 55V-14,<br>56V-14, 51V-12, 55V-12, 56V-12   | Hog Head Cutter: E-24/HAD  | MARBLEHEAD, OHIO   |
| Bench Scale (with S/S Platform &<br>with Stands): 1021 Series, 3001<br>Series, 26001 Series, 1..., 3...,<br>26... | Beef Rib Blocker and Ham Marker<br>Saws: Mark IIS  | All Purpose Mill: 1520 SS  |
| Portable Scale (with S/S Stand):<br>1121 Series   | Primal Cut Saws: "Red Streak" 8ES,<br>"Red Streak" 10ES  | Tenderizer: PRO-9  |
| Counter Scale (w/S/S pans):<br>172-221, 172-121   | Tri-Purpose Air Saws: 8S, 10S, 12S   | Poultry Cutter: BCC-100, BCC-200   |
| Digital Scales, 520, 530, 540,<br>511, 521, 531, 541 (To be used<br>with Suitable Stand)                          | Hand-Held Skinner: S-1011  | Frozen Meat Flaker: FBC-4800   |
| <b>BERMEL INDUSTRIES</b>  | Hog Breastbone Opener Saw: Mark IIS  | Grinder: 1056, 542-48-52   |
| <b>BRADLEY BEACH, NEW JERSEY</b>  | Air Hog Breastbone Opener Saw: A-HS  | Breaking Saw: 4436-11, 4436  |
| Link Control Separator: 70, 70A   | Multi Purpose Saw: GT-30, GT-40,<br>AS-6   | Trim Saw: 22, 44, 3334   |
| <b>BERRYVILLE MACHINE SHOP</b>  | Beef Breaking/Ham Marking Saw: 9   | Tenderizer: XHD  |
| <b>BERRYVILLE, ARKANSAS</b>   | Hydraulic Hock Cutter and Cattle<br>Dehorner: E-24   | Saws: 4436 Modified SS, 44 Modified<br>SS  |
| Cut-up Conveyor W/Belt Release and<br>Washer: M-156   | Foot Cutter: E-22  | Automatic Feed Grinder: AFG-56   |
| Bag Line Conveyor W/Belt Release<br>and Washer: M-157   | Hog Splitter Saw: 770 Hydra  | S/S Conveyor: 210  |
| Double Belt Crossover W/Belt<br>Release and Washer: M-158   | Hog Breastbone Opening Saw: 270<br>Hydra   | Automatic Feed Mixer-Grinder:<br>AFMG-56, AFMG-48  |
| Conveyor W/Belt Washer and<br>Quick-Release Models: M-167,<br>M-180, M-181-A, M-181-B                             | <b>BEST POULTRY MACHINERY, INC.</b>  | Dual Loading Stuffing Horn:<br>48-52-56  |
| 3-Belt Conveyor W/Belt Washer and<br>Quick-Release: M-166   | CUMMING, GEORGIA   | Keeper Case Dual Loading Horns:<br>48-42-56-A, 48-52-56AS  |
| Strip Cutting Machine: M-201  | Head Cutter: HE  | Multiple Blade Chunk Sausage Cutter:<br>1000   |
| <b>BESELER</b>  | <b>BETTCHER INDUSTRIES</b>   | Meat Choppers: 342, 812, 822,<br>1556, 6642, 7542-48-52  |
| <b>FLORHAM PARK, NEW JERSEY</b>   | VERMILLION, OHIO   | Automatic Loin Cutter: 44-680  |
| L-Sealer: 1913-MB, 1913-GS,<br>1913-GSM   | Power Cleaver: 39, 81, 220   | Scraper Attachment (for all models<br>of Biro's Power Cutters): MC   |
| <b>BEST &amp; DONOVAN</b>   | Press: 70  | Stew Meat Cutter W/Transparent<br>Hopper: PRO-10   |
| <b>CINCINNATI, OHIO</b>   | Trimming Machines (Not to be used<br>for trimming grubs, bruises,<br>etc.): 500, 520, 850, 8803,<br>880B, 900, 1040, 1200, 505, 750,<br>350, 1400, 620, 625  | Breaking Saw: 3334   |
| Heavy Duty Hog Splitter Saw: KS   | Air Operated Trimming Machines (Not<br>to be used for trimming grubs,<br>bruises, etc.) Air Operated: 275  | Slicer: 31   |
| Beef Carcass Splitter Saw: 120  | "Band Splitter" Carcass : 500Z,<br>520Z, 850Z, 900Z, 1040Z, 505Z,<br>750Z, 880ZB, 880ZS, 1000Z, 1300Z,<br>1400Z, 1500Z, (Not to be used for<br>trimming grubs, bruises, etc.)                          | <b>BIZERBA INC.</b>  |
| Beef Carcass Splitter: Pacemaker,<br>Pacemaker II   | Dyna Form Meat Press: Series 1, 75   | <b>EDISON, NEW JERSEY</b>  |
| Super Duty Hog Splitter Saw: 750<br>& 760   | Tenderizer: TR2  | Vacuum Packaging Machines: Single<br>Chamber - "REGINA" ..., "Regina"<br>2/63, "Regina" RC\63, "Regina"<br>100, "Regina" 2/100, "Regina"<br>2/100-S-310, "Regina" 2/140<br>(B14), "Regina" B-18, GM-.... |
| Hog Splitter: IS-750 & IS-760   | Dipping Machine: 9A, 11A, 14A, 21A   | Double Chamber - "Regina" RD-...,<br>"Regina" RD-88-H-S, "Regina" B12  |
| Dehider: Saturn I, "Magnum 1000-S"  | Bone-In Tenderizer: TR-10B   | Slicer: A 330  |
| Leg Cut-Off Saw w/Exhaust<br>Deflector, Air Operated: 85  | Spray Tenderizer: ST 18-A, ST 24-A   | <b>B&amp;J MACHINERY CO., INC.</b>   |
| Rump Bone & Carcass Splitter Saw<br>Combination: SL   | Slicer: BH-15, "Slice-N-Tact"  | <b>DALTON, GEORGIA</b>   |
| Beef Breast Bone Opener Saw:<br>L-Combination   | Cutlet Former: CF-16   | "Leonard" Poultry Deboner: C   |
| Beef Rib Blocker & Ham Marker Saw:<br>Mark II   | Conveyor: 624  | <b>B&amp;J SHEET METAL, INC.</b>   |
| "Red Streak" Primal Saws: 8-E,<br>10-E  | Wizard Knife: 1000, 1300, 1500 (Not<br>to be used for trimming grubs,<br>bruises, etc.)  | TELFSORD, PENNSYLVANIA   |
| "Tri-Purpose" Air Saws: 8, 10, 12   | Cutlet Former: CF 10, CF 24, CF 34,<br>CF 40   | Tables: 1131S thru 1138S, 1131SG<br>thru 1138SG, 1141S, 1141SG, 1145S<br>thru 1147S, 1145SG thru 1147SG,<br>1169S, 1169G, 1172S thru 1183S,<br>1172SG thru 1183SG  |
| Pork Scribe Saw, Air Operated:  | Slicer: BH-14 "Slice-N-Tact", BH-20<br>"Slice-N-Tact" BH-15<br>"Slice-N-Tact"  | S/S Smokehouse Truck: 1964, 1970<br>Galv. Smokehouse Truck: 1965, 1971<br>S/S Smokehouse Tree: 1967<br>Galv. Smokehouse Tree: 1968<br>Paunch Truck: 1158SG, 1159S  |

**BLACK BODY CORPORATION**  
**FENTON, MISSOURI**

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|---|--|---|
| Continuous Oven: FBC4-25  |  | BORDEN CHEMICAL COMPANY<br>NORTH ANDOVER, MASSACHUSETTS<br>Carcass & Primal Cut Wrappers: CW,<br>PCW, SW  |
| <u>G. S. BLAKESLEE &amp; COMPANY</u><br>CHICAGO, ILLINOIS<br>Vertical Mixer (w/Chrome Beaters):<br>CC---D.  |  | <u>ROBERT BOSCH PACKAGING CORP.</u><br>PISCATAWAY, NEW JERSEY<br>Packaging Machine: MU with an<br>acceptable filling device.<br>"Aluseal" Fill and Seal Machine:<br>740B<br>Flat Pouch Form, Fill, and Seal<br>Machine: BML   |
| <u>BLAW-KNOX FOOD &amp; CHEMICAL EQUIPMENT</u><br>BUFFALO, NEW YORK<br>Screw Conveyor: SCR---SS----,<br>SCS---SS---<br>S/S Sanitary Drum Dryer:<br>SSADD-----   |  | <u>BOYD CORPORATION</u><br>ELMHURST, ILLINOIS<br>Incline Conveyor: 104-2000-S,<br>104-2000-J<br>Incline Table Conveyor: 104-1000<br>Conveyor w/Air Gates: 104-8000A<br>S/S Wire Belt Conveyor: 104-3000<br>Roller Bed Conveyor: 104-2000-2S<br>Skoring Machine: 105-115<br>Special Feed Conveyor: 107-30032<br>Conveyor: 104-4000   |
| <u>BLENTech CORPORATION</u><br>ROHNERT PARK, CALIFORNIA<br>Hi-lift Dumper: HD---, HD...<br>Belt Conveyor: BC-----   |  | <u>BOYENGA &amp; COMPANY</u><br>AMARILLO, TEXAS<br>Edible Surge Bin: ESB-1<br>Level Control Tank: EPSLC-1   |
| <u>G. S. BLODGETT COMPANY</u><br>BURLINGTON, VERMONT<br>Ovens: FA-100, FA-102, GZL-10,<br>GZL-20, EF-111, EF-112, EZE1,<br>EZE2, DFG-100, DFG-102<br>S/S Oven: RE-44, CTB-.   |  | <u>MICHAEL R. BOYER</u><br>BRIGHTON, MICHIGAN<br>Ham Slicer: 618  |
| <u>BLONCO</u><br>OAKLAND, CALIFORNIA<br>Vacum Mixer: IMP---, IMP----  |  | <u>BQP INDUSTRIES, INC.</u><br>DENVER, COLORADO<br>Plastic Tote Boxes, w/Lids:<br>NO....., NS....., SO.....   |
| <u>S. BLONDHEIM &amp; COMPANY</u><br>OAKLAND, CALIFORNIA<br>Mixers: 1,000-10,000 LBS., 150,<br>250, 450, 700<br>"Blonco" Continuous Feed Grinder:<br>Type I, Type III<br>Ham Tumbler: 700, 1200, 2500<br>"Blonco" S/S Screw Conveyor: 678..<br>"Blonco" Guillotine Decanner: DBA<br>Hi-Dumper: 168<br>Picklejector: SSP2614<br>Twine Linker: RS...<br>S/S Luncheon Meat Slicer: 2000<br>Scale and Conveyor: 1857<br>Tipper Casing Applier: 1055<br>"Alpina" Continuous Stuffer: 1010<br>"Blonco Risco" Stuffer: BR....<br>"Blonco" End Discharge Mixer:<br>200ED, 5000ED<br>"Blonco" High-Speed Knife Grinder:<br>150, 170, 200<br>Vacuum Sausage Stuffer: "SAFOS"<br>2N/HP, "SAFOS" 2N/H<br>End Discharge Mixer: 2000 ED |  | <u>BONCOR, INC.</u><br>WESTFIELD, NEW JERSEY<br>Meat Massager: CM--<br>Hydraulic Lifter Dumper: HLD-35<br>Mixing Vat l800E<br>Vacuum Tumbler: PM----1   |
| <u>BLOOMER-FISKE INC.</u><br>CHICAGO, ILLINOIS<br>Auto-Trol Loader: Mark II, 1970<br>S/S Meat Molds: Round & Square<br>Liver Loaf Mold: Various Sizes<br>Portable Steam Cooker: 1970  |  | <u>BONNER &amp; BARNEWALL</u><br>NORWOOD, NEW JERSEY<br>Belts (Packaged Product Only):<br>Pebbletop 2 ply, 3 ply<br>Dacron Pebbletop 2 ply<br>Belts (Food Contact):<br>White Hycar COS 2 ply, 3 ply, 4<br>ply, 5 ply<br>Black Hycar COS 2 ply, 3 ply, 4<br>ply, 5 ply<br>Light Duty White Hycar COS 3 ply,<br>5 ply<br>Dacron-Teflon 2 ply, 3 ply<br>Dacron-Hycar 2 ply, 3 ply<br>Dacron-Butyl 2 ply, 3 ply |
| <u>BLOSSOM INDUSTRIES, INC.</u><br>CLEVELAND, OHIO<br>S/S Pump, RM---, RO...  |  | <u>BONNOT COMPANY</u><br>KENT, OHIO<br>Cooking Extruder: 2 1/4  |
| <u>BLUE CHANNEL CORPORATION</u><br>PORT ROYAL, SOUTH CAROLINA<br>Deboner: Harris  |  | <u>JOHN BOOS AND COMPANY</u><br>EFFINGHAM, ILLINOIS<br>Cutting Board: POLY-1000,<br>POLY-2000, BO-CO Rubber<br>Tables: 70, KS, M, GMT, S14, S16,<br>TC, TS  |
| <u>BLUEBIRD INC.</u><br>CHICAGO, ILLINOIS<br>Pearshape Ham Mold: BMA-1  |  | <u>BREDDO INCORPORATED.</u><br>KANSAS CITY, KANSAS<br>"Likwifier" Mixer: LDD----,<br>LDDR---, LDDW---, LDDRW---,<br>LO..., LDT..., LDTW..., LHW...,<br>LHR..., LOR..., LDDRHW...,<br>LORW...  |
| <u>PHILIP BOCK COMPANY, INC.</u><br>HAWTHORNE, CALIFORNIA<br>Filling Machine  |  | <u>BRIDGE MACHINE COMPANY</u><br>ALMYRA, NEW JERSEY<br>Meatball Former: Titan 4, 4D, 5,<br>5D, 1D, Titan BT00<br>Food Molder: Custom 150, Custom<br>150HD, Crown 240, Crown 240HD,<br>Imperial 480<br>Dumper: "LiftLoader" Imperial<br>480HD, Compac 100, Compac 100HD<br>Spray Tenderizer Scorer STS-24<br>Cross Tenderizer: CS12<br>"Accupat" Food Shaper: 3AP, 4ACS,<br>DA                               |

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| Conveyor Cuber: "Convey Cuber"   | (Edges sealed with acceptable compound.)  | Pork Skin Breaker: PSS-82  |
| Cutlet Flattener: CF-12  |   | Pork Skin Cutter: PSC-83   |
| Vacuum Packaging Machine: Nirovac SD220  | WILLIAM BROWN COMPANY INC.<br>PHILADELPHIA, PENNSYLVANIA<br>Bone Chip Remover: 1167   | Product Cart: PTC-500  |
| <u>BRIDGE ROTARY MACHINE COMPANY</u><br>PALMYRA, NEW JERSEY  | <u>BRUENDLER, A.G.</u><br>BUTTIKON, SWITZERLAND   | Pork Skin Fryer: RDF-400   |
| Vacuum Packaging Machine: "Nirovac" X..., "Nirovac" S..., "Nirovac" S 500 1A   | "Conti-Cut" Cutter Mixer CVL/2<br>"TurboCut" Emulsifier VL-G10-101-1<br>Emulsifier: "Turbo Cut" VL-G2,<br>VL/3, VL-100, VJ-L55, "Mini-Cut"<br>MVK   | Pork Skin Rendering Cooker: 1200   |
| <u>BRIDGESTONE TIRE COMPANY, LTD.</u><br>TOKYO, JAPAN  | <u>BUCKET ELEVATOR COMPANY</u><br>CHATHAM, NEW JERSEY   | Screw Lift: SL-83  |
| Belt (Food Contact): Dura-Sani   | Corratrough Belting: DAL<br>Bucket Elevator (For Dry Product Only): V4  | S/S Dry Rendering Unit: HAR  |
| <u>BRIGHAM YOUNG UNIVERSITY</u><br>PROVO, UTAH   | <u>BUCKHORN MATERIAL HANDLING GROUP</u><br>CINCINNATI, OHIO   | <u>B. H. BUNN COMPANY</u><br>LAKELAND, FLORIDA   |
| Product Shaping Device: Colosimo   | Meat Dolly: 34...<br>Plastic Meat Trays: 18-465, 18-467<br>Tote Boxes: 09...<br>Tote Box Lids: 10...<br>Meat Lugs: 01..., 04..., 07...,<br>11..., 17..., 18...<br>Meat Lug Lids: 02..., 03...,<br>06..., 08..., 15..., 18...<br>Meat Lug w/Drain Holes: 18...<br>Bulk Containers: 22...<br>Bulk Container Lids: 23...<br>Plastic Drums: 21...<br>Plastic Drum Lids: 21...<br>Nest Pac Meat Lugs: 18...<br>Net Pac Tote Bins: 18-524, 18-488<br>Commissary Case: 47-024E | Packaging Machine<br>Meat Tyer: M-10, M-16MR   |
| <u>BRITTON MANUFACTURING</u><br>COLLEGE STATION, TEXAS   | <u>BUDD CO. POLYCHEM DIVISION</u><br>PHOENIXVILLE, PENNSYLVANIA   | <u>BURDETT MANUFACTURING CO.</u><br>BRIDGEVIEW, ILLINOIS   |
| Electric Stimulator: 350<br>Koch-Britton: 250<br>Low Voltage Stimulator: 75-LV   | Rigid Plastic Belting (Packaged Product Only): SC...<br>Rigid Plastic Belt "Mod-U-Flex": 35 (Packaged Product Only)<br>Rigid Plastic Belt "Mod-U-Grid": 36 (Food Contact)<br>Snap-on Rigid Plastic Belt:<br>...SC..., ...SC...,<br>...NSC..., ...NSC...,<br>...RC..., ...RC...,<br>...RCT..., ...RCT...<br>Belting (Food Contact): White Hing Chain 150 HRT...<br>Plastic Chain Belt (for direct product contact): Model 200 PR   | Kettle: L600   |
| <u>BROASTER COMPANY</u><br>BELOIT, WISCONSIN   | <u>BUFFALO WEAVING AND BELTING CO.</u><br>BUFFALO, NEW YORK   | <u>BURFORD CORP.</u><br>DALLAS, TEXAS  |
| Marin-Aider: 607-B<br>DustRite: 606<br>Retort Separator: Polypropylene   | Belts (Food Contact) Golden Bison:<br>S2W, S3W, S4W<br>Saniveyor: P-90, P-135, P-260,<br>P-390<br>White Nitrile/Vinyl Polyveyor: D84W<br>Black Nitrile/Vinyl Polyveyor: D84B<br>Teflon Polyveyor White: D84W-Teflon<br>Servall White: C826W<br>Servall Black: C826B<br>Belts (Fully Packaged Product):<br>Golden Bison-Incline: LG3W  | Vertical Bag Tyer: VB2L, VB2R  |
| Deep Fat Fryers: 1400E, 1400G, 800E, 1800G, 1600   |   |  |
| <u>BROCO ALCO DIV. OF ALCO FOOD SERVICE EQUIPMENT CO.</u><br>BELOIT, WISCONSIN   |   | <u>T. J. BURNETT</u><br>MURRAYVILLE, GEORGIA   |
| Deep Fat Fryer: 1600   |   | Breast Deboner: TB 150<br>Deboner: TBW-250<br>Thigh and Leg Deboner: GB-100  |
| <u>BRODRENE GRAM A/S</u><br>VOJENS, DENMARK  |   |  |
| Automatic Rotary Freezer: "RIA"...   |   | <u>BURRELL BELTING COMPANY</u><br>SKOKIE, ILLINOIS   |
| <u>BROOKLYN HEIGHTS MACHINE CORP.</u><br>CARTHAGE, MISSOURI  |   | Belts (Food Contact): WB152F,<br>WB153F, WB154F, Hygiene 3, Hygiene 5, WB152C, WB153C, WB154C,<br>GB153C, BB153C, DS152C, DS153C,<br>DS152TC, WB153TC, White Hycar<br>WB152F-A, WB153F-A, WB154-A,<br>WB152C-A, WB153C-A, DS152C-A,<br>DS153-A, Hygiene-3A, Hygiene-5A,<br>Green Hycar GB153C-A<br>Tan Koroseal 2 ply, 3 ply<br>White Koroseal 3 ply<br>Smooth Polycool Tan<br>Smooth Super Polycool Green<br>White Polytek: DS92C, DS92RC,<br>DS93C, DS93RC, DS92TC, DS93TC,<br>P50C, P80C, SP93C<br>Belts (Food Contact): CC-60,<br>2C-100, SP-92C, SP-3 |
| Conveyors: FG-7-3690, FG-7-36,<br>FG-7-3013, FG-7-3010, FG-9-3017,<br>FG-9-3018, FG-9-306, FG-7-3090R,<br>FG-7-3090L                                 |   |  |
| Packing Table: FG-PT-369,<br>FG-PT-309, FG-PT-L49  |   | <u>BUTCHER'S FRIEND PRODUCTS</u><br>DES MOINES, IA   |
| Flour Reclaiming System: 2274  |   | Sausage Linker: 2001   |
| <u>BROOKS &amp; PERKINS, INC</u><br>LIVONIA, MICHIGAN  |   |  |
| Tote Box: R1301W, R1305W, R1307W,<br>R1310W, R1315W, R1319W, R1323G,<br>R1323W, R1324G   |   | <u>B&amp;W METALS COMPANY, INC.</u><br>FAIRFIELD, OHIO   |
| Tote Box Lid: R1311W, R1316W,<br>R1320W, R1326G  |   | Meat Ball Cut-Off Machine: MB-1-22   |
| Storage & Shipping Drums: R1212G,<br>R1212W, R1225G, R1225W, R1232G,<br>R1232W, R1245G, R1245W, R1250G,<br>R1250W, R1255G, R1255W,<br>R1231G, R1249G |   |  |
| Drum Lids: R1213G, R1213W, R1226G,<br>R1226W, R1256G, R1256W, R1251W,<br>R1251G  |   |  |
| Bulk Containers: R1121GP, R1123GP,<br>R1119G, R1119B   |   |  |
| Bulk Container Lid: R1122W, R1124G,<br>R1120G  |   |  |
| <u>ARTHUR S. BROWN MFG. CO.</u><br>TILTON, NEW HAMPSHIRE   |   |  |
| Belts (Food Contact):<br>White (Cotton Carcass): L415<br>White (Dacron-Cotton Carcass): L434   |   |  |
| <u>ROBERT F. BULLOCK, INC.</u><br>CONYERS, GEORGIA   |   |  |
| Pork Skin Pellet Popper: 1200<br>Pellet Feed Hopper: 80<br>Cooking Oil Holding Tank: 80<br>Heat Exchanger: 4   |   |  |
| <u>CAMDILLAC PLASTIC &amp; CHEMICAL</u><br>BOSTON, MASSACHUSETTS   |   |  |
| Cutting Boards: w/Petrothene<br>LB-733, Plexiglas G Unshrunken   |   |  |
| <u>CALLAHAN AMS MACHINE COMPANY DIV. OF VERMONT MARBLE CO.</u><br>PROCTOR, VERMONT   |   |  |
| Closing Machine: 131V<br>Can Seamer: 127 1/2, 227-SV, 527-SV   |   |  |
| <u>CAM INDUSTRIES</u><br>KENT, WASHINGTON  |   |  |
| Wrapping Machine: "Flowrap" A  |   |  |
| <u>CAMBRIDGE WIRE CLOTH COMPANY</u><br>CAMBRIDGE, MARYLAND   |   |  |

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| S/S Belt (Food Contact): SaniGrid, 2688, CAMBRI-LINK, B-48-52-18, B-18-16-12<br>1" x 1" Regular Duty Flatwire<br>3/4" Pitch Cam-Grind<br>1/2" x 1/2" True-Half Flatwire<br>1/2" x 1" Regular Duty Flatwire<br>1/2" x 1" Extra Heavy Duty Flatwire<br>1" x 1" Extra Heavy Duty Flatwire,<br>1" Pitch Cam-Grid w/Mesh Overlay<br>S/S Balanced Betting: B-36-20-12, B-30-28-14, B-36-32-16, B-48-48-17, B-60-60-18, B-72-68-18<br>(Food Contact) CAM-Clean Plastic Belt: C-24<br>Cam-Clean Perforated Top Belt (Food Contact): 1696<br>Belts (Plastic) (Food Contact): Cam-Clean, Close Rib Cleat: 1665<br>Cam-Clean, Perforated Top Cleat: 1704 | Table Top Conveyor Turns: TT-90, TT-180, TT-S<br>S/S Meat Carrier: MC-104<br>S/S Water Changer : WC-100, WC-200<br>Wing Master: WM-400<br>Poultry Skinner: CPNS 100<br>Breading Machine: CBM-300<br>Line Divider: LD-101<br>Dewaxer: DW-605<br>Viscera Harvester: EH-15, EH-20<br>Gizzard Defatter: DF-1<br>Poultry De-Icing Scale w/Platform Hanging Bin: HB-1<br>Triple Deck Belt Conveyor: TD-200<br>Vat Dumper: HVD350, HVD350SS<br>S/S Poultry Scalder: SS-200<br>Auger Chillers: CA-6-1, CA-8-a<br>(Ice), CA-6-1, CA-8-R<br>(Refrigerated)<br>Giblet Chillers: 101, 102, 103, 104<br>S/S Refrigerated Giblet Chillers 101R, 102R, 103R, 104R<br>Vacuum Tumbler: VM-1<br>Adjustable Inspection Stand: AIS-1<br>Cut-up System: 85-1<br>Consisting of-Wing Cutter:<br>06-04-01, Horizontal Bird Halving<br>Machine: HM-651, Leg Separator:<br>LS-691, Drumstick/Leg Unloader:<br>06-38-01<br>Eviscerating Machine: Apollo-72,<br>Apollo IV, U80 (Manual<br>positioning of viscera for<br>inspection necessary.) (Surfaces<br>of machine contacting carcasses<br>must be sanitized between each<br>use with 180 F. water or solution<br>of 20 ppm residual chlorine at<br>point of use.)<br>Disc Pickers: JM..., JMKD-..<br>Broiler Unloading Station 180 -.<br>US-Z<br>Poultry Scalder: SC-1<br>Automatic Electric Waterbath<br>Stunner: AS-2 (Water level must<br>not exceed 1/4" depth above<br>screen.)<br>Automatic Vent Cutter: VC-11<br>(Surfaces of machine contacting<br>carcass must be sanitized with<br>180F. water or solution of 20 ppm<br>residual chlorine at point of<br>use.)<br>Automatic Pre-Stomach Machine:<br>PS-11 (Personnel must be provided<br>to trim portions of digestive<br>tract not removed by the machine<br>and must be in addition to the<br>auxiliary peeler.)<br>Reprocessing Station w/Chlorinator:<br>S.T.-1<br>Broiler Unloading Station: AD-1,<br>AD-Z<br>Neck Skin Cutter: MS-1<br>Automatic Opening Cut Machine:<br>"Jupiter" 111 (Surfaces of<br>machine contacting carcass must<br>be sanitized between each use<br>with 180F. water or solution of<br>20 ppm residual chlorine at point<br>of use.)<br>Automatic Gizzard Splitter: GS-111 | Hock Picker: HP-1<br>Automatic Bird Bagger: BB-1, PM-80<br>Screw Chiller 11: MSC-11<br>Inside-Outside Final Birdwasher:<br>BW-2<br>CO2 Tunnel: ZT-1<br>Weighting System: Mark 1<br>(Consisting of-Weighing Machine:<br>HB-83, Line Clearer: LC-101,<br>Weighing Shackle: WS-101)<br>Weight Distribution System: WG<br>Poultry Cut-Up Saw: MSC-1<br>CD6000 Gizzard Harvester:<br>Neck Skinner: NS-1<br>Whole Breast Filleting Machine:<br>BFM-681<br>Final Inside/Outside (14 Unit) Bird<br>Washer: F10-515<br>Scale and Packout Conveyor: SPC-682<br>Dewatering Tumbler: DT-2<br>Automatic Head and Wind Pipe<br>Puller: HP-2<br>"Graham" Automatic Neck Breaker:<br>GANB-100<br>Automatic Eviscerator (Manual<br>positioning of visera for<br>inspection necessary): Mark 4,<br>Mark 5 (Surfaces of machine<br>contacting carcasses must be<br>sanitized between each use with<br>180F. water or 20 ppm residual<br>chlorine at point of use.)<br>Belt Conveyor: BC-050<br>Automatic Bird Unloader: ABU-313<br>Oil Sac Cutter: GAOS-200<br>Conveyor Saw Table: CST-113<br>Giblet Chiller: RAPGC-2, RAPGC-2R<br>Neck Skin Cutter: P-2000<br>Line Divider: GLD-300, GLD-300A,<br>GLD-300B<br>Breading Machine: CB-80<br>Eviscerating Line Shackle: RBES-304<br>Kill Line Shackle: BKS-304<br>Picking Machine: CH-6/, CE-6/.<br>Automatic Poultry Killer: WAK-101<br>Hand Gizzard Peeler: 71RAP<br>Inside Outside Final Bird Washer:<br>Mark II<br>Auto-Cone Breast Deboning System:<br>CCGD-1<br>Gizzard Harvester: M-1<br>Leg Processor: LP-1<br>Cone Deboning Wheel: CCBD1-5<br>Turkey Oil Sac Cutter: GAOS-200T<br>(If used prior to inspection<br>station, surfaces contacting<br>carcasses must be sanitized<br>between each use with 180F. water<br>or a solution of 20 ppm residual<br>chlorine at point of use.)<br>Cone Deboning Wheel: CCBS-T<br>(Suspended from ceiling).<br>Neck Skin Machine: NS-1001<br>Gizzard Defatting Machine: NGW-1C<br>Automatic Opening Machine: Mark<br>III, "Mark" III... (Surface of<br>machine contacting carcasses must<br>be sanitized between each use<br>with 180F. water or a solution of<br>20 ppm residual chlorine at point<br>of use.)<br>Breast Fillet Compressor: BFC-1 |
|---|--|--|



Automatic Poultry Eviscerator: 7684  
 (Manual positioning of viscera for inspection necessary.  
 Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

Solenoid Activated Hand Wash Valve: 7685

Automatic Head Cutter: 7610

Head and Wing Scalder: 7624-A

Giblet Wrap Machine: 7690

Poultry Cut-up Shackle: 01

Neck Conveyor: 7697

Giblet Pump: 41

Poultry Parts Skinner: 720 M-P-S

Automatic Gizzard Feeding System: 7683

Crop Puller: 7686

Neck Puller: 7635

Counter Rotary Picker: 76-100

Halving Machine: 6500

Leg Processor: 7698

Front Half Cut-Up Machine: 7697

Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.)

Automatic Poultry Stunner: 7699

Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)

Automatic Gizzard Spitter: 730

Automatic Crop Puller: 7686-180

Neck Breaker: 401-180

#### CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO

Wiener Grill Scoring Machine: CM-3

#### CENTRICO, INC.

NORTHVALE, NEW JERSEY

"Westfalia" Separator:

SA-.....36..., SA....-076,  
 SA-.....37..., SA....-177,  
 SA-....., SA-.....,  
 SB-....., SC-.....

#### CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO

Vent Cutter: Century 21

#### CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA

Poultry Stunner: Stun-O-Matic  
 Vent Cutter: VC

#### CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA

S/S Magnetic Traps: 103, 104,  
 105, 120  
 S/S Magnetic Sausage Traps: 190SS,  
 195SS, 196SS  
 S/S High Pressure Magnetic Trap:  
 150SS  
 S/S Magnetic Plate: "Sanitary"  
 S/S Magnetic Traps: "Magtrap" 105

#### C. E. INVALCO

TULSA, OKLAHOMA

Flowmeter: WS5-...., WE5-....  
 Sanitary Level Probes: D Series,  
 B07-J

#### C & F PACKING COMPANY

CHICAGO, ILLINOIS

Cryo-Compressed Extruder: BJ-100

#### C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS

Ox-Tail Washer

#### CGZ ALIMEC SPA

PARMA, ITALY

Ham Press: PEC/2SF

#### CHAD, INC.

OLATHE, KANSAS

Beef Head Washer: HW1000-1,  
 HW-1000-2

High Pressure Hock Washer:  
 HPHW-2000

Beef Carcass Washer: BW-1000,  
 BW-2000, BW-1500, BW-4000

Hog Neck Washer: NW-1000

S/S Smokehouse Trees: Single Post  
 1, Double Post 2

Picnic Scrubber: PS-750, PS-1000

Hog Carcass Washer: HCW-1000

Hock & Front Shank Washer:  
 HFSW-100

Foot Scrubber: FS-1000

Beef Foot Washer: BFW-1000  
 (Back up person required for  
 inspection of finished feet)

Tripe Washer: TW-1000

Hog Neck Wash & Picnic Scrubber:  
 NWPS-1000

Lamb Carcass Washer: SW-2000

Brush Type Hog Polisher BT-865

Hog Carcass Washer: HCW-2000  
 Consisting of: Hog Carcass  
 Washer: HCW-1000, Hock/front  
 Shank Washer: HFSW-1000

Beef Carcass Washer: BW-3000

Neck Wash/Picnic Scrubber:  
 NWPS-1000

Beef Carcass Prewash Cabinet:  
 CPW-1000 (To be used with an  
 acceptable Quality Control  
 Program approved by Slaughter  
 Inspection and Standards Div.  
 Technical Services)

Carcass Spray Cabinet: CAS-1000

Head and Tongue Spray Cabinet:  
 HT-1000

#### CHALLENGE-COOK BROTHERS, INC.

INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5

Vat Dumper: LD-20

Vacuum Meat Tumbler: MP-3, MM-..

Loading Chute: LC-3

Loading Device: LD-22, LD-1

#### CHAMPION MACHINERY COMPANY

JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA

Mixer: ".", 140

#### CHASE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS

Belts (Food Contact): Betalon T07,  
 T10, TT12, TT25, 2T25, 3T30, T  
 13/B, TT 18, T04

Belt (Packaged Product): Betalon  
 T05

#### JOHN CHATILLON & SONS

KEW GARDENS, NEW YORK

Hanging Scale: ..28ASDD-PL,

24ASDD-PL

Bench Platform Scale:

BP-..PL-..T-SS, BP-...DT-SC,

BP-..PL-..DT-SS,

BP-..PL-..DT-SC, all w/Stand

Model BPMS

S/S Table Top Scales: "Favorite"

#### CHERRY-BURRELL ANCO/VOTATOR DIVISION

LOUISVILLE, KENTUCKY

(FORMERLY\CHEMETRON PROCESS EQUIPMENT,  
 CHEMETRON FOOD EQUIPMENT,

ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400

Head Flush Cabinet: Rotary, 731

Bacon Slicer: 827, 827-S, 827-CS

Pickle Injector: 991-B, 991-H,

992-E, 992-F, 1191-B

Hog Viscera Inspection Table: 736,  
 17-A (Sanitized with 180 F.  
 water.)

Stationary Small Stock Inspection  
 Table: 588

Gambrel Cord Cutter: 594

Gambrel Push-Off: 1194

Belly Trimming Knife: 1192

Grinder: 766

Sausage Meterine Device: 1023

Lard Measuring Filler: 1077

Saw: 102

Hide Puller: 1141

Stomach Inspection Ring: 861

Viscera Separating Table: 736-A

S/S Flight Conveyor Table: 844-F

Side Splitting Conveyor: 844-B

Continuous Vacuumizer: 1402-C-1

Lard Filler: 1077, 876, 877

Hog Scalding Tub: 779

"Anco" Cold Cut Stacker: 834

"Anco" Cold Cut Slicer: 832-S,  
 832-MS, 1432

Fat Wash Box: 21

Hog Neck Washer: 786

Tripe Umbrella: 45

Shoulder Cutter: 560

Beef Viscera Table: 1059 (Sanitized  
 with 180 F. water.)

Small Stock Viscera Table:  
 17/94/850 (Sanitized with 180 F.  
 water.)

Bacon Packing System: 828

Hog Cutting Conveyor: 842

Belly Roller: 787

Sausage Table: 277

Paunch Tables: 981, 982

Side Splitter Table & Pedestal: 797

Hog Head Conveyor: 851

Slicer: 827-C, 827-E, 827 MS

Cattle Jaw Puller: 480

Hog & Sheep Head Splitter: 562

Cattle Dehorner: 980

"Pneu-Draulic" Head Splitter: 1092

Hog Jaw Puller: 22

Pickle Injector (Bone-In): 1096

Hog Stomach Slimer: 860

Heart Slasher: 1185

Continuous Vacuumizer: 1402-C

Bacon Forming Press: 111-S,  
 1111-AS, 1211

Hog Dehairing Machine: 904, 905,

906  
 Rotary Meat Cutter: 635-A  
 Offal Washer: 971  
 Perforated Top S/S Tables: 1273,  
 1274  
 S/S Top Tables: 1264, 1271, 1272  
 S/S Tables (Portable): 1275  
 Tables: 844-D, 728-A, 728-B,  
 1271-A, 1271-B, 1267, 1273, 1265  
 Screw Conveyor: 1081E  
 S/S Smokehouse Tree: 422-S  
 Sheep Pelt Puller: 1187  
 S/S Vat: 1208  
 Hog Break-Up Table: 842-A  
 Belly Roller: 513  
 Stationary Boning Table: 751-A  
 Fat Hopper w/Auger: 1295  
 Hog Washer: 34  
 Boning Table: 844-E, 844-F  
 Conveyor: 1278, 1428, 1279, 1283  
 Take-away Conveyor: 1433  
 "Seprematic" Mechanical Deboner:  
 ANCO 1600  
 Paper Dispenser: 1427  
 Hog Head Workup Table: 1266  
 Hog Polisher: 774  
 Jowl Roller: 845  
 Lard Cool Roll: 210-S  
 Hog Stomach Table: 735  
 Gambrelling Table: 12  
 S/S Trimming Conveyor: 844A  
 S/S Auger Conveyor: 1282  
 S/S Chill Tank: 1221  
 Galvanized Chill Tank: 1222  
 "ANCO" 3-Track Take Away Conveyor:  
 1227  
 Bacon Pickle Injector, 1292-B,  
 1391-B.  
 S/S Edible Cooker: 1500  
 Bacon Press: 1411  
 S/S Edible Cooker: 1500  
 Slicing System: Model "Anco" 3000  
 Consisting of: Side Trim Knife:  
 3017, Continuous Slicer: 3027,  
 Weight System: 3037, Carboard  
 Dispenser: 3047, Checkweigher:  
 3057, Reject Conveyor: 3067, Make  
 Weight Conveyor: 3077  
 Heat Exchanger (Scraped Surface):  
 3SSHE, 4SSHE, 6SSHE

CHEMETRON PROCESS EQUIPMENT, INC.

LOUISVILLE, KENTUCKY

## FORMERLY MEAT PACKERS EQUIPMENT

Ham Mold Unloader (Dual): 121  
 Ham Mold Unloader (Single): 120  
 Ham Former: 404, 408, 413, 414  
 Stuffer (Speed-King): 103  
 Rail Hoist (MEPACO): 510  
 "MEPACO" Formulating Scale  
 Conveyor: 184-A  
 Loaf Mold: 807-PL, 811-SL  
 Ham Mold: 813-SH  
 Loaf Pan: 877  
 Loaf Truck: 218  
 Mixer-Blender: 170 (standard and  
 vacuum)  
 Conveyor (Screw Type): 185, 185-TA  
 Loader (Screw Type): 105, 413, 415  
 Stuffer (MEPACO): 117  
 S/S Screw Conveyor: 173, 185-1,  
 185-11, 185-12  
 S/S Slat Conveyor: 175  
 Dual Mold Stuffer: 108-A  
 Stockinetter (MEPACO): 102  
 Boning Conveyor (MEPACO): 181

Belt Conveyor (MEPACO): 211-A  
 Dumper: 519  
 Mold Cover Press: 114, 112, 116,  
 126  
 Rotating Trays: 201, 238  
 S/S Landing Table: 130  
 Forming and Stuffing Machine: 106  
 Lift Dumper: 523  
 Loaf Mold Filler: 560  
 Tripe Washer S.S.: 436  
 Sausage Meat Truck: 250  
 Ham Soaking Truck: 270  
 Soaking Tank: 272  
 Ham and Bacon Wrapping Table: 135  
 Wrapping Table: 136  
 Utility Table: 142  
 Sausage Stuffing Table: 150  
 Stuffing Table (Streamlined): 151  
 Stuffing Table (Conventional): 152  
 Pumping Table: 160  
 Boning Table w/Cutting Boards: 155  
 S/S Surge Hopper: 526  
 S/S Formulating Table: 179-T  
 Dual Loading Forming and Stuffing  
 Machine: 107  
 Self Feeding Grinder Hopper: 525  
 Surge Hopper: 524  
 S/S Spice Mixer: 552  
 Rotary Ham and Bacon Washer: 189  
 Mold Cover: 807-SL-P, 807-DL-P,  
 813-SH-P, 813-DH-P  
 Pickle Injector: 1591-B  
 Bacon Press: 1411  
 Loader Screw Type (Standard &  
 Vacuum): 105  
 Vacuum Stuffer: 105V  
 Bacon Slicer: 827, 827S, 827CS

CHEMFAB

MATERIALS TECHNOLOGIES DIVISION  
 NORTH BENNINGTON, VERMONT

Food Contact Belts: Series  
 400TCGF: 10, 14  
 Series 100 TCGF: 3, 5, 6, 10,  
 11, 14, 5 Flex., 10 Conductive  
 Series 300 TCGF: 3, 5  
 Series 200TCGF: 3, 5, 6, 10, 14  
 Series TCGF: 2735, 6530, 8323  
 Series 100TCK: 5, 6, 8, 10  
 Packaged Product: Series TCGF:  
 8430, 8915, 9013  
 Series TCK: 1589, 1590  
 Microwave Belts (Food Contact):  
 Series TCGF-8915, TCGF-9013,  
 TCK-1589, TCK-1590

CHEMPRENE INC. DIV. WITCO CORP.

BEACON, NEW YORK

Belts (Food Contact): (Cotton  
 carcass belts have edges sealed  
 with approved sealant.) Fabric  
 Codes (All Belts) - 2, 3, 4, 6,  
 15, 16, 23, 30, 34, 46, 60, 78,  
 79, 81, 90, 91  
 Surface Codes-Nitrile (NBR White:  
 2, 3, 3A, 4, 4A, 9, 14, 15, 16,  
 17, 18, 23, 24, 31, 33, 34, 42,  
 47, 48, 49, 69# (#white only)  
 Nitrile (NBR) Black: SAME AS ABOVE  
 Nitrile (NBR) Tan: SAME AS ABOVE  
 Nitrile (NBR) Green: SAME AS ABOVE  
 PVC White: SAME AS ABOVE  
 PVC Black: SAME AS ABOVE  
 PVC Tan: SAME AS ABOVE  
 PVC/NBR White: SAME AS ABOVE  
 PVC/NBR Black: SAME AS ABOVE

PVC/NBR Tan: SAME AS ABOVE  
 Butyl (IIR) White: SAME AS ABOVE  
 NBR/Teflon White: 21  
 NBR/Teflon Tan: 21  
 NBR/Teflon Dark Tan: 21  
 NBR/Teflon Light Green 21  
 PVC (TP) White: 3, 14  
 PVC (TP) Tan: 3, 14  
 Belts (Food Contact): CW-90-COS,  
 CW-90-CBS, CW-120-COS,  
 CW-120-CBS, GWH-1, GWH-2, UFB-1,  
 UFB-2  
 Belts (Fully Packaged Product):  
 Surface Codes: 1, 5, 10, 11, 12,  
 13, 20, 37A, 46, 46A, 53, 57,  
 57A, 58, 59, 60, 62, 65  
 Belts (Fully Packaged Product):  
 CW-90-N, CW-120-N, MNG-1

CHERRY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger):  
 624-L, 624-S, 648-L, 648-S,  
 648-DE, 672-L, 672-S, 672-DE  
 Super Thermutator - Swept Surface  
 Heat Exchanger: 624-DE  
 Flexflo Pumps: O-F, OH-F  
 Aro-Vac Flavorizer: AVAS-SH2,  
 AVBS-SH2, AVA, AVB, AVC, NO-BAC  
 MODELS B, C, D&E  
 Air Operated Valves: Series 6l, 62,  
 68  
 Air Operated Aseptic Valves: Series  
 9l, 92, 98 (with I, Q or threaded  
 ferrules)

Plate Heat Exchanger: EWMS, EI,  
 EIS, ES, EUS, SXI, SXLAS

Agitator, Longsweep: l

Agitator, Paddle: 2

Agitator: 3, 4

Homogenizers (Standard Sanitary):

Steller Series...  
 SS-....-VBR  
 SS-....-SGR  
 SS-....-TGR

Homogenizers (Asapeutic): No Bac

Steller Series...  
 No Bac SS-....VBR  
 No Bac SS-....SGR  
 No Bac SS-....TGR

High Pressure Pumps (Standard  
 Sanitary): S3 Series-...

S3 Series-....-VBR  
 S3 Series-....-SGR  
 S3 Series-....-TGR

HD6 Series 400

HD6 SS-....-VBR

HD6 SS-....-SGR

HD6 SS-....-TGR

SP2, SP3, SSP, SFP

High Pressure Pumps (Asapeutic): No

Bac S3 Series...

No Bac S3 SS-....VBR

No Bac S3 SS-....SGR

No Bac S3 SS-....TGR

No Bac HD6 Series 400

No Bac HD6 SS-....VBR

No Bac HD6 SS-....SGR

Thermomixer With Agitator Dual 5

Processing Vat: PV-50, PV-100

Scraper Agitator: 6

Butterfly Valve: 100-BV

Bridge and Cover Cone Bottom: EPCB

Bridge and Cover Flat Bottom: EPB,  
 WPB

Dome Top Flat Bottom: EPD, WPD, SP



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|---|---|--|
| .DSC...QCTS, .DSC...QTSM...QTSM,<br>.DSC...QTSM, .DQTSC-.CS,<br>.DQTSC-.TS, .DQTSC-.PS, ..DG,<br>.DS, .DQTSC, .DQTS, .DSG...QCTS,<br>.DLLG, .DS..., ..CKDM, .-CDM,<br>.CKSM, .-CSM, .-CKGM-...,<br>.CEM..., .-CKEM..., .-CGM-...  | SANTA ANA, CALIFORNIA<br>Meat Wash Sink   | Capem Line Capper: C-2-F   |
| <u>CLIP-R-TI</u><br><u>CRESTWOOD, ILLINOIS</u><br>Clip-Cutter: DK-200<br>Clip-Cutter: TK-100 (To be used<br>with acceptable stand)<br>Clipping Machine: BR-6010<br>Clip-R-Ti<br>Clipping Machine: BR-6010, BR-7010  | <u>COMMERCIAL FILTER CORP.</u><br>LEBANON, INDIANA<br>Filter: Fulfilo<br>Fat Frying Filters:<br>15944-FF30A48AFB,<br>15950-FF30A60AFB,<br>15941-FF36A72AFB  | <u>CONTAINER CORP. OF AMERICA</u><br><u>CAROL STREAM, ILLINOIS</u><br>Volumetric Filler: 65<br>Horizontal Carton Machine: HHC-CCA  |
| <u>C, L AND W EQUIPMENT CO.</u><br><u>THOMPSON POULTRY, INC.</u><br><u>IOLA, KANSAS</u><br>Plastic Kill Line Shackle (Natural<br>Color): KL-1<br>Plastic Eviscerating Line Shackle:<br>EV-1   | <u>COMMERCIAL MANUFACTURING &amp; SUPPLY CO.</u><br>FRESNO, CALIFORNIA<br>Dewatering Shaker: 1841<br>Oscillating Feeder Conveyor: 4651  | <u>CONTAINER CORPORATION OF AMERICA</u><br><u>COMPOSITE CAN DIVISION</u><br><u>ST. LOUIS, MISSOURI</u><br>Nitrogen Gas Flush System<br>CCAN-10...  |
| <u>CLOUDY &amp; BRITTON, INC.</u><br><u>MOUNTLAKE TERRACE, WASHINGTON.</u><br>Take-Away Conveyor: TC-001-SS,<br>TC-002-SS   | <u>COMMERCIAL REFRIGERATION SYSTEMS, INC.</u><br>DENVER, COLORADO<br>"S/S Ice Making Machines: MF-1000<br>w/Ice Storage Bin: 4000   | <u>CONTAINER EQUIPMENT CORP.</u><br><u>CEDAR GROVE, NEW JERSEY</u><br>Carton Sealer: 3901HA<br>Semi-Automatic Cartoner: 40HA<br>Automatic Cartoner: 45HA, 50HA,<br>55HA  |
| <u>CLYBOURN MACHINE COMPANY</u><br><u>SKOKIE, ILLINOIS</u><br>Bacon Packaging: IGP-6  | <u>COMPRESSION POLYMERS</u><br>SCRANTON, PENNSYLVANIA.<br>Cutting Board: Protect  | <u>CONATHERM CORPORATION</u><br><u>NEWBURYPORT, MASSACHUSETTS</u><br>Heat Exchanger: Swept Surface<br>H---H---, H---N---,<br>H---S---, H---F---C,<br>H---H---, H---N---,<br>H---S---   |
| <u>COBON PLASTIC CORPORATION</u><br><u>NEWARK, NEW JERSEY</u><br>Transparent Tubing: Corbin N-23,<br>Corbovin NBR   | <u>CONAWAY PROCESSING EQUIPMENT COMPANY,</u><br>SEAFORD, DELAWARE<br>Pinning and Dehairing Machine 105<br>Automatic Eviscerator: "Linco"<br>13-210 (Manual positioning of<br>viscera for inspection<br>necessary.)<br>Surfaces of machine contacting<br>carcass must be sanitized<br>between each use with 180 F.<br>water or a solution of 20 ppm<br>residual chlorine at point of<br>use.<br>S/S Conveyors: 9001, 9002, 9003,<br>9004, 9005<br>Poultry Picking Machine:<br>LA-12-270, LA-12-271 CT<br>Chicken Scalders: CLA-12-110<br>Turkey Scalders: TLA-12-110<br>Chicken Neck Slitter: CLA-13-330<br>Turkey Neck Slitter: TLA-13-330<br>Gizzard Processing Machine:<br>LA-13-390<br>Automatic Head Remover: LA-13-130<br>Killing Machine: LA-12-050<br>Automatic Inside/Outside Final<br>Bird Washer: LA 13-495<br>Automatic Opening Machine: LA<br>13-200 (Surface of machine<br>contacting carcasses must be<br>sanitized between each use with<br>180 F water or a solution of<br>residual chlorine at point of<br>use.)<br>Automatic Poultry Cut-Up Machine:<br>1(LA 16-9-999)<br>Wrap Gilet Packer: LA-13-450<br>Automated Lung Remover: "Linco" LA<br>13-485<br>Inside/Outside Final Turkey<br>Washer: LA13-498<br>Automatic Neck Breaker: "Linco"<br>15-000<br>Automatic Cropping Machine:<br>"Linco" 14-000 | <u>CONTINENTAL CAN COMPANY, INC.</u><br><u>CHICAGO, ILLINOIS</u><br>Closing Machine: 402-VOC-, 728<br>SVC, 334-CR-..., 216VCM-,,<br>306/372-S-1, 738-HCM-1, 312-S-1,<br>590-HCM, 2004, 23-DS-4, 24-DS-,,<br>220-VDS-, 318-PDS-, 400-SVC-,,<br>405-SVC-, 450-HCM-, 449-HCM-,,<br>2003-RCM-, 2004-RCM-,,<br>2006-RCM-, 304-CR-, 304-CR-R,<br>334-CR-R, 334-CR-P-, 336-CR-,,<br>318 PDS-.<br>Meat Filling Machine: 257-MFM-.<br>"CONOFRESH" Vacuum Packaging<br>Machine: 3000, 4000, 6000, 9000<br>Can Clincher: 81-C, 5-C<br>Lift Tilt Bagger: 101<br>Paddle Packer: MPA (To be used<br>with product packed in water or<br>brine only)<br>Capping Machine: VFLJG, VGLJG<br>Can Closing Machine: 42DS-5<br>Lab. Sealing Machine: 3000 |
| <u>COLBORNE MFG. COMPANY</u><br><u>GLENVIEW, ILLINOIS</u><br>Fried Pie Machine: T-28000-K<br>Infeed Roller Closure Conveyor:<br>LRC-12<br>Turn Over Machine: T-28400<br>Piston Filler: PF-.<br>Rotary Filler: F-42<br>Rotary Pie Machine: RO-F-LA-E<br>Dough Portioner: ED<br>Single Head Filler: T-28050<br>Double Arm Dough Mixers: 180, 245,<br>360, 530<br>Dough Roller: DRB<br>Pizza Dough Roller: P..R, P...L<br>Spiral "Helix" Filler: CSF-376...<br>Transfer Conveyor: RTC-373-..<br>Pastry Conveyor Line: RT28850<br>Sheeter: T-1000<br>Dough Extruder: CDS-40100<br>Pizza Topping Line: RPL-41600<br>(Consisting of - Disc Dispenser,<br>Conveyor, and Sauce Dispenser)<br>Transfer Pump: TP-342..<br>Debossing Conveyor: RSL-372..<br>Soft Pie Filling Machine: SPF1..<br>Cut Off Valve: PF 4026<br>Meat Pie Line: RSL 46...<br><br><u>COLMATIC CORPORATION</u><br><u>LONG ISLAND CITY, NEW YORK</u><br>"Maxivac/Maxipak" Vacuum<br>Packaging Machine: B-...<br>Automatic Pickle Injector WS...<br>Vacuum Packaging Machine:<br>"VACUMIT"-.... | CONFLEX PACKAGING CORPORATION<br>DOWNERS GROVE, ILLINOIS<br>Wrapping Machine: E-250   | <u>CONTINENTAL CARBONIC PRODUCTS, INC.</u><br><u>BEDFORD PARK, ILLINOIS</u><br>Dry Ice Crusher: CCP1-1<br>S/S Dry Ice Crusher: Row1  |
| <u>COLUMBIA PRODUCTS CO.</u>  | <u>CONSOLIDATED PKG. MACHINERY</u><br>BUFFALO, NEW YORK   | <u>CONTINENTAL FLEXIBLE PACKAGING</u><br><u>LOMBARD, ILLINOIS</u><br>"Swissvac" Retortable Vacuum<br>Sealing Machine: DUO...   |
|   |   | <u>CONTROL PROCESS, INC.</u><br><u>WEST CHESTER, PENNSYLVANIA</u><br>Conveyor: 752, 752-A<br>"Inter-Stack" Conveyor: 250   |
|   |   | <u>CONVEYORS &amp; DUMPERS, INC.</u><br><u>PARK RIDGE, NEW JERSEY</u><br>Barrel Dumper: HD...G   |
|   |   | <u>COOKSHACK</u><br><u>PONCA CITY, OKLAHOMA</u><br>S/S Smoke Oven: 302, 202, 308   |
|   |   | <u>COPOLYMER CORPORATION</u><br><u>TORRANCE, CALIFORNIA</u>  |

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|--|--|---|
| Tank: Plastic  | Meat Wrapping Table: PWT-FP-25   | Rotary Vacuum Chamber and Closing Machine: 8300, 8310   |
| <u>CORBETT ENTERPRISES, INC.</u><br>WEST HARTFORD, CONNECTICUT<br>Plastic Box: 48-B<br>Plastic Lid: 48-L   | <u>CRYOCHENG ENG. &amp; FABRICATION, INC.</u><br>BAYERTOWN, PENNSYLVANIA<br>Tube Heat Exchanger: 3776  | Bag Loader: 8128, 8136, 8301<br>"Cap-Kold" Package Chiller: 8127  |
| <u>CORBITT INDUSTRIES</u><br>MIAMI, FLORIDA<br>Checkweigher Scale: SS11A   | <u>CRYO-CHEM, INC.</u><br>GARDENA, CALIFORNIA<br>Automatic Loading Conveyor: 310 & 320<br>Liquid Nitrogen Freezer: 2150, 3150, 4150, 6150<br>CO2 Freezer: 1010C, 2150/CO2, 4150/CO2, 6150/CO2, 3150/CO2<br>Freezer: Tri-Dek-....<br>Batch Freezer: BF-300-SD   | Fill Station: 8125<br>Trough Conveyor: 8126<br>Powered Bag Loader: 8124<br>Belted Bag Loader: 8129<br>Meat Loading Horn: 6675<br>Automatic Infeed System: 8250  |
| <u>CORY ENGINEERING COMPANY</u><br>SEBASTOPAL, CALIFORNIA<br>Sanitary Hammermill<br>(Disintegrator): M-., M-..   | <u>CRYOGENICS CORP. OF AMERICA</u><br>DALLAS, TEXAS<br>Liquid Nitrogen Freeze Tunnel: 101A-....  | Rotary Chamber Vacuum Packing Machine: 8310-.., 8600-.., 8610-..<br>Automatic Bag Loading Machine: 8302A-..   |
| <u>COUNTRY PLASTICS CORP.</u><br>FARMINGDALE, L.I., NEW YORK<br>Curing Vat: Plastic  | <u>CRYOVAC DIVISION/W.R. GRACE AND COMPANY</u> , DUNCAN, SOUTH CAROLINA<br>Wicketted Bag Loader: 8188<br>Bagging Table: 8063, 8021<br>Loading Table: 8064<br>Taped Bag Loader: 8048-A, 8055, 8056, 8074, 8057, 8086, 8096, 8096-A, 8155, 8158, 8165, 8177, 8178<br>Pre-Dip Unit (Single Station): 8026-A<br>Air Blast Conveyor: 6684-A, -3, 4, 5<br>Roller Conveyor: 8023<br>Sealer-Cooler: 6345-B, 6345-A<br>Nozzle: 8060, 8061, 8065, 8066<br>Rotary Pack-Off Table: 6680<br>Vacuum Pouch Machine: 6250-B<br>Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-C, 6543-A, 2900, 6570-A, 6570-B, 6570-C, 6570-D, 6570-E, 8152-1, 3045, 3072C, 106, 8152, 8152-1, 3072B, 6570E-SA1, 6543C, 6570-F<br>Boxing Station: 2950<br>Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200-.., 8200-B-1, 8200-B-2, 8210-.., 8132, 8220, VS-44<br>Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-.., AC8210-111, AC8210-112<br>Bins: BA, 2959<br>Bag Rack: RA, 8022<br>Boning Conveyor: 2937<br>Bone Conveyor: 2946<br>Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA<br>Boning Table: CD, 2940<br>Cutting Table: 10051, 10054, 10133<br>Shrink Tank, Ventilated: 6520-A<br>Pre-Dip Tank: BB-2914-6<br>Wrapping Machine: 2980<br>Bag Loading Chute: 6659-A<br>Sealer-Cooler: 6345-A, 3069C<br>Vacuumizing & Clipping Machine: 8100, 8101, 8102<br>2-Station Taped Bag Loader: 8099<br>Rotary Stacking & Bagging Table: 8098<br>Slat Conveyor: 8097<br>Vacuum Skin Packaging Machine: 8081 | Rotary Vacuum Chamber Closing Machine: 8300B-..E and 8300-..<br>Bag Loader: 8170<br>Rotary Vacuum Chamber Closing Machine: 8300-..., 8300B-..., 8300B-..E, 8300B-..V, 8300-..E-1, 8300B-..CS, 8300-24<br>Stretch Wrap Machine: 2132<br>Sealer Cooler: 3069D<br>Automatic Dual Filling Station: 8143<br>Vertical Form, Fill, Seal Machine: 1005A<br>Rotary Vacuum Chamber Packaging Machine: 8620-..<br>Taped Bag Loader: 8155-1, 8155-2<br>Ham Mold Unloader: 8149<br>Belted Bag Loader: 8306 |
| <u>COUPAX, S.A.</u><br>SELLES-SUR-CHER, FRANCE<br>"Express" Tenderizer, Model CE2100, CE-2-200   | <u>CRYSTAL TIPS INCE PRODUCTS</u><br><u>SMYMA, DELAWARE</u><br>Flake Ice Machine: F-..-S-..., FAS-149, FAS-229, FWS-149, FWS-229<br>Ice Storage Bin: B-..-S-...  |   |
| <u>COZZINI MANUFACTURING CORP.</u><br>CHICAGO, ILLINOIS<br>Emulsion Mill: AR-901   | <u>CUMMING POULTRY MACHINERY</u><br><u>CUMMING GEORGIA</u><br>Poultry Killing Machine: 1400  |   |
| <u>C &amp; R CUT-UP MACHINE COMPANY</u><br>CENTER, TEXAS<br>Poultry Cut-Up Machine<br>Turkey Back Stripper: B-3-T-1-2<br>Chicken Back Stripper: B-3-C-Z<br>Turkey Single Blade Cutter: B-2-2<br>Poultry Cutter: N-1-2, T-B-5-2,<br>B7W-S-2   | <u>D.C. CURTIS, Ltd</u><br><u>ARLINGTON HEIGHTS, ILLINOIS</u><br>S/S Water Powered Stuffer: V-50, V-100 (Water is not to be recycled in these models.)<br>S/S Water Powered Stuffers w/water Recirculating Units: V-50 W/XS<br>Recirculating Unit: V-100 W/XS<br>Recirculating Unit (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operation.)   |   |
| <u>CREAM CONE COMPANY</u><br>COLUMBUS, OHIO<br>Filling Machine: Big Drum VC-1, Big Drum VL-2<br>Filling Machine: "J"   | <u>CURWOOD, INC.</u><br><u>NEW LONDON, WISCONSIN</u><br>Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300, 220 R<br>Wrapping Machine: "custom" RT-2000<br>In Feed Conveyor: 614BC, 6-14YBC<br>Automatic Loader Conveyor: 6-14AL<br>Flex-Vac Mark 10 Packaging Machine: MK-X-..<br>Flex-Vac Wheel Packaging Machine: 6-12-..., 6-16-..., 6-18-...<br>Flex-Vac Flat Bed Packaging Machine: 6-14-..., 6-14-Y-.., 6-14D.., FL-120.., F-180..<br>Flex-Vac Packaging Machine: TP...<br>Flex-Vac Vacuum Packaging Machine: S-50  |   |
| <u>CRESCENT METAL PRODUCTS</u><br>CLEVELAND, OHIO<br>S/S Instamatic Oven: CJ035E, 4935/34, CXO-4935-..<br>Welded Rack: 201....<br>Roll-in Oven Rack: CXR-4935, CXR-4935-DA<br>Convection Ovens: (Gas) CXO-140-SG, CXO-140-SG-P, CXO-141-F-SG-P, CXO-141-M-SG, CXO-141-M-SG-P, CXO-142-SG, CXO-142-SG-P<br>(Electric) CXO-140-SE-208<br>CXO-140-SE-220/240<br>CXO-141-F-SE-208, CXO-141-F-.., SE-220/240, CXO-141-M-SE-208, CXO-141-M-SE-220/240, CXO-142-SE-208, CXO-142-SE-110/120, CXO-142-SE-220/240, CXO-142-SE-T-208, CXO-142-SE-T-110/120, CXO-142-SE-T-220/240<br>Gas Fired Instamatic Convection Oven: CXO-4935-GA |  |   |
| <u>CROWN CONTROLS CORP.</u><br>NEW BRENNEN, OHIO<br>Vat Inverter: B  |  |   |
| <u>C &amp; S SALES COMPANY</u><br>CINCINNATI, OHIO<br>S/S Tilt-Top Table: PWT-AFC-79   |  |   |

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|---|---|---|
| FLEX-VAC HIGH SPEED WHEEL PACKAGING<br>Machine: 6-18HS....  | OVEN: LTC-10, LTC-05, LTC-15  | JOLIET, ILLINOIS<br>Cuber Perforator: MC-27   |
| FLEX-VAC CONVEYOR: TR-5   | - D -   | DAMROW BROS. COMPANY<br>FOND DU LAC, WISCONSIN  |
| FLEXIBLE PACKAGING MACHINE:<br>Pioneer  | D&D MFG. CO., INC.<br>HOLLY SPRINGS, GEORGIA  | S/S Cooker: Steam Jacketed<br>Screw Conveyor: CS-30<br>Extruder: Ext-E-906<br>Single Auger Steam Cooker: 54..<br>Dual Auger Steam Cooker: 54..<br>Dual Auger Feeder: 53..   |
| FLEXIBLE PACKAGING MACHINE:<br>Pioneer MR-430, Pioneer Junior   | Conveyor: DD-184<br>Poultry Cutup Saw: DD186<br>Poultry Shackle: DD-88  | C. R. DANIELS, INC.<br>ELLICOTT CITY, MARYLAND  |
| CUSTOM FABRICATORS, INC.<br>WALTHAM, MASSACHUSETTS<br>"Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400   | DAPEC<br>CANTON, GEORGIA  | Belts (Food Contact): 74801<br>Ezekleen 60-153HC, Teflon<br>Superkleen 60-TSK92H<br>Belts (Fully Packaged Product):<br>White Waffle Top 60-WT 152N<br>White Incline 60-TW93D<br>Poly Truck w/Sanitary Drain: 511300 Series<br>Poly Truck Lid: 51-125...                                   |
| CUSTOM METALCRAFT, INC.<br>SPRINGFIELD, MISSOURI<br>Load Lifter: H2-.<br>Lift and Pivot Dumper: LP<br>Truck Dumper: EDB<br>Conveyor: BC-.....<br>Screw Feed Conveyor: SC-...<br>Storage Bin with Auger: HWA<br>Conveyor: BCS-.....<br>Double Bowl Ribbon Blender: DRB<br>Lift Buggy: MB<br>Wire Belt Conveyor: WBC-....<br>Frozen Block Lifter: BL<br>Drag Chain: CL<br>Single Bowl Ribbon Blender: SRB<br>Tub Truck: UT<br>Power Feed Vertical Screw Conveyor: PFVS<br>Spray Dryer: FBSD<br>Incline Conveyor: PBC<br>Stacking Chill Tank w/Cover:<br>CTS-...<br>Chill Tank: CTC-...<br>Combo Lift Table: LT<br>Filler Conveyor: FC<br>Jacketed Cooker: SJC | Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042<br>(surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or 20 ppm residual chlorine at point of use). Mark IV<br>Automatic Eviscerator Mark V<br>(Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).<br>Inside/Outside Final Bird Washer:<br>Mark II<br>Gizzard Harvester: Mark I<br>Leg Processor: LP-1<br>Gizzard Defatting Machine: NGW-IC<br>Automatic Opening Machine: Mark III<br>(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use).<br>Automatic Parts Machine: APM-22<br>Automatic Cut-up Machine: APM-22<br>Picking Machine: NP<br>Saddle-Cut Machine: PSCH-HM-1-0<br>Automatic Wing Portioning Machine: Model WM-6000<br>Automatic Neck Breaker: Mark 16<br>Automatic Breast Fillet Machine:<br>1200, 1201<br>S/S Poultry Scalder: PSHE-4200<br>Giblet Wrap Machine: SYS-3<br>Automatic Lung Extractor: 1400<br>Thigh Deboner: FA-34000<br>Gizzard Harvester: SHGH | DANIELS MILTONA LOCKER<br>MILTONA, MINNESOTA<br>Tumbler: AR-500   |
| CUSTOM SALES CO.<br>CHARLOTTE, NORTH CAROLINA<br>Plastic Cutting Board: Custom Cut  | DAIRY AND CREAMERY EQUIP. CO.<br>KANSAS CITY, MISSOURI<br>Ham Pumping Table: HP-3060<br>Sausage Stuffing Tables: S-.....<br>Wrapping Tables: W-.....<br>Pluck Trim Table: PT-3<br>Dump Bottom Buckets: DB-...   | DANIEL/REESE, INC.<br>ROWLETT, TEXAS<br>Pork Skin Popper: 101<br>Pork Skin Tumbler: 102   |
| CUSTOM STAINLESS EQUIPMENT CO.<br>SANTA ROSA, CALIFORNIA<br>Double Agitator Blender:<br>CDB-.....<br>Screw Conveyor: CSC-.....<br>S/S CO2 Blender Cover: C-362<br>Continuous Cooker: CCS-....W<br>Single Agitator Blender:<br>CSB-.....<br>Conveyor: CBC-.....<br>Vat Dumpers: CVD-..., CVD-....HL<br>Tumble Blender: CTB-....<br>Thermal Processor: CTP-....<br>Surge Hopper: CSH-..., CSH-....A   | DAIRY CRAFT INC.<br>ST. CLOUD, MINNESOTA<br>Holding Tank: w/Dome Top<br>Mix-N-Blend Tank: w/Dome Top,<br>w/Flat Top   | J. H. DAY COMPANY<br>CINCINNATI, OHIO<br>Sanitary Double Arm Mixer: SM & SMJ<br>Sanitary Ribbon Blender: SM & SMJ<br>Mixers: ST-SPDM-..., SHT-SPDM-...  |
| C. V. I. CORPORATION<br>HOUSTON, TEXAS<br>Liquid Air Freezing   | DAKE CORPORATION<br>GRAND HAVEN, MICHIGAN<br>Trayvator: 54-...<br>Transfer Pump: 58-030<br>Piston Filler 60-040   | DCA EQUIPMENT DIVISION<br>JESSUP, MARYLAND<br>Extruder: MO104-....<br>Breader: M-12   |
| C. V. P. SYSTEMS, INC.<br>LOMBARD, ILLINOIS<br>Vacuum Packaging Machines: A-40,<br>A-100, A-200<br>Vacuum Gas Packaging Machine:<br>A-300   | DALE SERVICE GROUP  | JIMMY DEAN TECHNICAL SERVICES<br>OSCEOLA, IOWA<br>Eviscerators Moving Platform:<br>2126-....  |
| CYANAMID AUSTRALIA PTY. LIMITED<br>HURSTVILLE N.S.W., AUSTRALIA<br>Serosa Splitting Maching: Mark-6   |   | OLIVER M. DEAN & SONS, INC.<br>SHREWSBURY, MASSACHUSETTS<br>Manton-Gaulin Homogenizer: 300-SE   |
| CYCLO THERM NATIONAL EQUIPMENT<br>COMPANY DENVER, COLORADO  |   | DEAN INDUSTRIES<br>CULVER CITY, CALIFORNIA<br>S/S Cooker: 1818G   |
|   |   | DEDANSKE MEJERIERS<br>KOLDING, DENMARK<br>S/S Tumbler: Meat   |
|   |   | DE FRANCISCY MACHINE CORP.<br>BROOKLYN, NEW YORK<br>Demaco Press: 500-S, LAB-2<br>Extruder: S-2500<br>Ravioli Former: S-12<br>Pasta Can Filler: CM-1<br>Dough Skin Processor: C-600<br>Tortellini Machine: DF-9, 8..SST<br>Sanitary Dough Sheeter: SDS-1<br>Dough Sheeter: CRS-..., CR-.. |
|   |   | DEIDEN INDUSTRIES, LTD<br>BROOKLYN, NEW YORK<br>S/S Conveyor: DI-.....  |
|   |   | C. L. DE JERSEY   |

VICTORIA, AUSTRALIA

Automatic Pancake Machine: PCF-150  
 Automatic Waffle Machine: WCS-3000

DELANO CONVEYOR & EQUIPMENT CO.

HILLSIDE, ILLINOIS  
 Meat Former: KD19

DELAVAL SEPARATOR COMPANY

POUGHKEEPSIE, NEW YORK

Heat Exchanger: P-5, P-14-RC,  
 P-13, P-15, P-25, P-45  
 Fund-A-Filter: Precoat A  
 Surge Tank: S-....  
 CVT Inducer Pump  
 GC Fast Clamp Fittings  
 Vacu-Therm: 800  
 Plate Heat Exchanger: P141-HB  
 Triple-Tube Heat Exchanger  
 Decanter, Centrifuge: SNX-....  
 Separator: AFPX-207-19S,  
 CFPX-409, CAFPX-207XGV-19-60,  
 AFPX-..., BRPX-...

DELEON HAM

DALLAS, TEXAS  
 Ham Slicer: 1

DELFORD DIVISION VACUUMATIC NORTH

AMERICA, INC., HICKSVILLE, NEW YORK  
 "Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE

MACON, GEORGIA  
 Gizzard Inspection Table: 48  
 Water Changer and Transporter: 200  
 Gizzard Table with Saw: 100

DELTEC, INC.

BALTAZIA, OHIO  
 Ultimate Ham Press: A-.....,  
 B-....., C-....., D-.....,  
 R-.....

DEMAREST MACHINES INC.

FT. WASHINGTON, NEW YORK  
 Rotary Sausage Separator: S-2  
 Hopper, Conveyor: C-1

DEPA GMBH

DUSSELDORF, W. GERMANY  
 Pumps: DL-..-SL

DESIGN + PROCESS ENG. COMPANY

WALTHAM, MASSACHUSETTS  
 Deep Fat Fryer: F-10, F-10/16  
 Verti-Stack Freezer:  
 VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.

AUBURN, WASHINGTON  
 Automatic Portion Cutting Machine:  
 245

DESPATCH INDUSTRIES, INC.

MINNEAPOLIS, MINNESOTA  
 Oven: Revers-A-Flow  
 Baker Boy Reel Type Oven: 25-5-94,  
 BB-.....  
 Revers-A-Flow Oven: BTC 3-15  
 S/S Oven Rack Trucks: DOJ-B, DOJ-S  
 Microwave Oven (Batch Type):  
 SMA-2-40

DESTRON TECHNOLOGIES, INC.

MARKHAM ONT. CANADA  
 Pork Garder: PG-100

-DETECTO SCALES, INC.

WEBB CITY, MISSOURI  
 Bench Scale: 45D-DA  
 Detecto Scale: OU-....  
 Checkweigher Scale: 102  
 Scale: PC-..., PX-6, AP  
 S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON

SOMERVILLE, NEW JERSEY  
 Packaging Machine Linker: Z  
 Sausage Linker: Z-16  
 Link Separator: 1

FRIEDR. DICK GmbH

ESSLINGEN, WEST GERMANY  
 Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.

KING OF PRUSSIA, PENNSYLVANIA  
 Belts (Food Contact) White, PU  
 Cixylon Rapptex: 60/1-0+02,  
 120/2-0+02  
 White, PVC Dixylon Rapptex:  
 60/1-0+05, 120/2-0+05,  
 120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION

AUBURN, ILLINOIS  
 Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION

CORONA, NEW YORK  
 Multi-Pasta Laminator: DPM-78  
 Manicotti/Cannelloni Indexer:  
 DPM-76  
 Pasta Indexer: DMP-1-78  
 Cryogenic Freezer Tunnel: DMCT  
 01-00  
 Inspection Conveyor: DMT 76  
 Continuous Quencher/Cooler: DMQ 82  
 Egg Roll Machine: ERM 1  
 Multi-Pasta Laminator/Ravioli  
 Machine: DLM 76  
 Tortellini Machine: TMP\600-9P,  
 TMP-600-12P, 400-6P  
 Valve: DMV-82  
 Continuous Filler: CF 01  
 Continuous Blancher/Cooker: DMB-82  
 S/S Continuous Filler: DPM-81  
 S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.

OMAHA, NEBRASKA  
 Aitch Bone Cutter: 584  
 Head Tongue Inspection Carousel:  
 D-10  
 Head Flush Carousel: D-76  
 Rail Inspection Carousel: D-9  
 Hide Puller Carousel: D-52273  
 Saw Carousel: D-10576  
 Viscera Inspection Carousel: D3-263  
 Offal Pans: D-42175  
 Paunch Table: D-7276  
 Pluck Table: D-12773

DIVERSIFIED IMPORTS

LAKWOOD, NEW JERSEY  
 Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.

GUNTERSVILLE, ALABAMA  
 Grinder: "Autio" 1110  
 Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS

HENDERSONVILLE, TENNESSEE  
 Cone Deboner: DLF-100...-F

DIXON TOOL AND ENGINEERING, INC.

BUFF CITY, TENNESSEE  
 Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN INDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084  
 "Mustang" Wrapper: 084  
 Wrapping Machine: 082H...  
 Horizontal Wrapping Machine:  
 "Doboy" Super Mustang

THURSTON DODD WELDING SHOP, INC.

LULA, GEORGIA  
 Gilet Chiller: 36-A  
 Bird Unloader: 38, BU-41  
 Picking Shackle: M-22  
 Cut-up Shackle: T-40  
 Shackle Kickout: B-19  
 Foot Unloader: A-460  
 Rehang Conveyor: T-55  
 Cut-up Conveyor: M-55  
 Vibrating Conveyor: D-77  
 Halving Machine: 750  
 BeH Conveyor: D-55  
 S/S Windmill Chiller Unloader:  
 W-200  
 Drain Conveyor: D-83  
 Parts Conveyor: P.C.-84  
 Tail cutter: TC-3980 (If used  
 prior to USDA inspection  
 station, surfaces of machine  
 contacting carcasses must be  
 sanitized between each use with  
 180 F. water or 20 ppm residual  
 chlorine at point of use.)  
 Cut-Up Saw: CU-185

DODGE INDUSTRIES

HOOSICK FALLS, NEW YORK  
 Belt (Food Contact): Fluorglas

TED DODGE SERVICE

OAKDALE, CALIFORNIA  
 S/S Turkey Eviscerating Shackle:  
 VAS-J  
 Turkey Shackle: SM  
 S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.

CEDAR FALLS, IOWA  
 Conveyor: DCSC-1-....

C. DOERING AND SON, INC.

CHICAGO, ILLINOIS  
 Cheese Cutter: LCC, BCCS  
 Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.

CLEAR LAKE, MINNESOTA  
 Oil Gland Cutter: OGC-1  
 Neck Breaker: DNB-2  
 Hand Activated Hand Wash Valve (Use  
 with proper pressure regulator on  
 water supply line): DWM-38

DOHM & NELKE INC.

ST. LOUIS, MISSOURI  
 Bacon Press (Standard): Dan-D  
 Bacon Press (Automatic): Dan-D  
 Slice Master Attachment for  
 Hydraulic Bacon Slicer

|  |   |   |
|--|---|---|
| <b>Extrusion Master:</b> MPD, PSD, E-12<br><b>Semi-Automatic Bacon Press</b> 204-S   | <b>DRY-ICE, INC.</b><br>HINSDALE, ILLINOIS<br>Dry Ice Storage Container: DISL-12  | <b>EAGLE MACHINERY CO., LTD.</b><br>OAKLAND, CALIFORNIA<br>Automatic Net Weight Scales: 2300 Series, 2300S Series<br>Net Weight and Filling Machine: CV-2400<br>Scale: Net Weight Filler: CV-2500, Rotary Filler: RF-2000<br>Vertical Form/Fill/Seal Machine: TWUZZ   |
| <b>DOLAV USA</b><br>EDINA, MINNESOTA<br>Plastic Bins w/drain: "Box Pal"<br>800A, 1000A, 1120A & 1200A<br>Perforated Plastic Bin (for packaged product only): Box Pal 1000  | <b>DRYING SYSTEMS INC.</b><br>MORTON GROVE, ILLINOIS<br>Ovens: 12682, CO 4153<br>Smokehouse: SH 4153  | <b>EASTMONT-KENMAK, INC.</b><br>PORTLAND, OREGON<br>Smokehouse: 380<br>Liquid Smoke Cabinet: 4900   |
| <b>JAMES DOLE CORPORATION</b><br>REDWOOD CITY, CALIFORNIA<br>Wiener Peeler: Mark I   | <b>DUBUQUE STEEL PRODUCTS COMPANY</b><br>DUBUQUE, IOWA<br>Tinned, or Galvanized, or S/S Tub:<br>#1, #2, #3, #4, #5, #6<br>Galvanized Dolly: 1 & 2<br>Tinned Drum, Galvanized Drum, S/S Drum: #2, #2-AP, #3, #3H<br>Tinned Drum, Galvanized Drum: 2-P, #2-A, #3-P<br>Galvanized Drum: #3-AP<br>Galvanized or Tinned Truck: #10, #12, #18, #20, #14, #48, #25, #26<br>S/S Truck: 1018, 1016, 1218, 1216, 1818, 1816, 2018, 2016, 1418, 1416, 4818, 4816, 2516<br>Portable Offal Rack Galvanized: 112, 107 | <b>ECONOCORP INCORPORATED</b><br>RANDOLPH, MASSACHUSETTS<br>Econcoseal: E-System  |
| <b>DONTECH, INC.</b><br>LINDENHURST, ILLINOIS<br>S/S Rotary Drum Strainer:<br>S-RDS..., S-RDS...., S-RDS....<br>In-Line Filter System: IFL-X-X-XX<br>Roto Filter: S-RF-XX-XX   | <b>EDMAR ENTERPRISES</b><br>COLUMBUS, OHIO<br>Protein Extractor: SS   | <b>EDMUND'S MACHINE CO.</b><br>SAN ANTONIO, TEXAS<br>Swept Surface Heat Exchanger: 3348 Series 300  |
| <b>DORAN SCALES, INC.</b><br>CHICAGO, ILLINOIS<br>Scale: "Doran" 4100<br>Scale: 7005, 7015, 7030, 7060, 7100<br>Scale: DSP-...., DSP-.... /..., DSP-.... /...  | <b>E.I. DUPONT DE NEMOURS &amp; CO.</b><br>WILMINGTON, DELAWARE<br>Freon Freezer: C1B-55, SSF-82  | <b>EDT CORPORATION</b><br>VANCOUVER, WASHINGTON<br>Conveyor: TC-...<br>Sorting and Timing Conveyor: SC-...  |
| <b>DOUCETTE INDUSTRIES, INC.</b><br>YORK, PENNSYLVANIA<br>Heat Exchangers: CADS, CACS  | <b>THE DUPPS CO.</b><br>GERMANTOWN, OHIO<br>Hog Dehairer: 75, 75-2, 76, 150   | <b>G.F. EMTEX</b><br>CHELSEA, MINNESOTA<br>Cutting Board: No. 1   |
| <b>DOUGHNUT CORP. OF AMERICA</b><br>ELLIOTT CITY, MARYLAND<br>Breading Machine: M-12   | <b>DURA-BELTING CO., INC.</b><br>BERKELEY, CALIFORNIA<br>Belt (Edges sealed w/chemically acceptable compound): 415-T2<br>Cleated Belt "Vannerflex" (Food Contact)   | <b>EKCO CONTAINERS INC.</b><br>WHEELING, ILLINOIS<br>Platter: D-1826 Dolly  |
| <b>DOVER CORP.</b><br>PORTAGE, MICHIGAN<br>Multiplex Filter w/S/S Sanitary Fittings and Valves: 200 Series   | <b>DURACO PRODUCTS, INC.</b><br>HOPKINSVILLE, KENTUCKY<br>Utility Bin: 5260<br>Utility Bin Lid: 5261<br>Ice Pack Box: PP-301<br>Ice Pack Box Lid: PP-302<br>Chill Pack Box: PP-201<br>Chill Pack Box Lid: PP-202  | <b>EKCO PRODUCTS, INC.</b><br>CHICAGO, ILLINOIS<br>Tote Boxes: "Distrib-U-Totes"  |
| <b>DOVER PRODUCTS INC.</b><br>SHELBYVILLE, KENTUCKY<br>Belly Width Trimmer: 500  | <b>LUCIEN DURAND</b><br>BAIX, FRANCE<br>Automatic Hog Carcass Splitter: 60..  | <b>ELECTRA FOOD MACHINERY INC.</b><br>ELMONTE, CALIFORNIA<br>Corn Tortilla Oven: 27-L20<br>Cooling Conveyor: STCCC<br>Screw Conveyor: CTS<br>Masa Feeder: HMF, HDMF<br>Corn Grinder: CM-30<br>Broiler (Gas Fired): IB-2000<br>Oven: EO-....<br>Enchilada Folder: EF-..<br>Burrito Makeup Conveyor: BMC-....<br>Corn Soak Tank: ST-..<br>Counter-Stacker: TCS-..<br>Barrel Corn Washer: CWB-..<br>Corn Pump CTP-....<br>Corn and Water Separator CWS-....<br>Filling Conveyor EFC-....<br>Four Way Split Conveyor STSC-....<br>Gooseneck Masa Feeder MFG-...<br>Filling Conveyor STSC-....<br>Single Tier Cooling Conveyor STCC-.... |
| <b>DOYLE &amp; ROTH MFG. CO.</b><br>NEW YORK, NEW YORK<br>Heat Exchanger: SDLL.....H<br>SDLLS.....H  | <b>THE DURIORN COMPANY, INC.</b><br>MARYLAND HEIGHTS, MOSSIQU<br>Fry, Oil Filter: ...DHC-...  | <b>ELECTRO-MECH SCALE CORPORATION</b><br>ALSIP, ILLINOIS<br>Weighing System: EM-4000  |
| <b>D.R. INDUSTRIES</b><br>MISSISSAUGA, ONTARIO, CANADA<br>Hy-Tek 2\Ply Belting: (Food Contact) White C/C, White C/FB, Hy-White C/FB<br>Belts (Packaged Product Only): D1132, D2261, D2262, D2252, D2253<br>Belts (Food Contact): D2231, D2232, D2233, D3332, & D4432 | <b>DYNA-VEYOR, INC.</b><br>CRANFORD, NEW JERSEY<br>Plastic Conveyor Chain (Product Contact): Series 882, 882 TAB, 880   |   |
| <b>F. R. DRAKE COMPANY</b><br>AFTON, VIRGINIA<br>Frankfurter Loader: 8200 Series<br>Consisting of: Supply Conveyor BM-267-F, Collator: BM-000-9-F, Inspection Conveyor: BM-0006-F, Delivery Head: BM-265-F   | - E -   |   |
| <b>DREW &amp; CO.</b><br>MINNEAPOLIS, MINNESOTA<br>Conveyor: 72-1121   | <b>EAGLE BELTING COMPANY</b><br>DES PLAINES, ILLINOIS<br>Eagle Urethane Belting (Food contact--for use below 150 F.): Orange  |   |
| <b>KARL DROWATZKY</b><br>WICHITA, KANSAS<br>"Lightning" Adjustable S/S Smokehouse Tree: 101  |   |   |

ELECTRONICS SCALE SYSTEMS

GAINESVILLE, GEORGIA

Electronic Scale System: CH-100,  
CH-300Hydraulic Container Dumper:  
0350

Sizing Scale: 300

ELECTROSCALE CORP.

SANTA ROSA, CALIFORNIA

S/S Bench Scales: LC....SS  
Digital Weighmeter: 532, 533ELITE ENGINEERING & EQUIPMENT

FT. WORTH, TEXAS

S/S Tripe Calder: SSTS-.

Viscera Separating Table w/Tripe  
Rinse. (Pedal operated control  
must be provided for the umbrella  
rinse and overhead spray nozzle)  
:3EMC ENGLER USA CORP.

PORT HURON, MICHIGAN

Volumetric Filler: D2/., D2/...  
D2/..SEME-ENGLER-USA CORPORATION

PORT HURON, MICHIGAN

Vacuum Filling Machine: V-.,  
V-..A. H. EMERY COMPANY

NEW CANAN, CONNECTICUT

S/S Platform Scales W/Suitable  
Stands: 737-2424-Z-....,  
737-1818-Z-....EMME

PHOENIX, ARIZONA

Electronic Fat Analyzer: MS  
Meat Measuring Machine: SA-1ENERSYST, INC.

DALLAS, TEXAS

Cryojet Modules: CJ-2

ENGINEERED PROCESSING SYSTEMS

FOREST, MISSISSIPPI

Giblet Water Separator: EPS-WS-19  
Poultry Bagging Unit: EPS-BU-70  
Poultry Cutter: EPS-PC-71  
Poultry Cutter Stand: EPS-ST-72  
Reclaim Station with Chlorinator:  
EPS-RS-17  
Neck Skin Cutter: EPS-3000  
One Belt Cut-up Table: 1010ENGINEERED SYSTEMS & PRODUCTS, INC.

RICHMOND, VIRGINIA

Chemeer Portable Mixer: APD-.

ENTERPRISE, INC.

DALLAS, TEXAS

Storage Shelf: 328

Boning &amp; Cutting Table: 420

Paunch Table: 426

Casing Table: 427

Head Workup Table: 428

Pluck Trim Table: 429, 430

Head & Viscera Inspection Table:  
431

Stuffing Table: 432

Wrapping Table: 433

Grinder Table: 434

Ham Pump Table: 435

Trim &amp; Utility Table: 437

S/S Sausage Truck: 500

Hook Truck: 528

Shelf Truck: 535

Head Flush Cabinet: 602

"EBSCO" Smokehouse Hanging Cage:  
359-3

"EBSCO" Smokehouse Tree: 355

S/S Paunch Truck: 5295

Galvanized Paunch Truck with S/S

Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.

ALSIK, ILLINOIS

Conveyor: 1000

Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK,

INC. PORTLAND, OREGON

Dryers: CHU2E, CHU1E

Smokehouse "Enviro-Pak": CVU-.E,  
CVU-.E, CG-....G, CG-....ECabinet Ovens: CG-....E, CG-....G,  
CVU-....E, CVU-....E, CVU-....G,  
CHU-....E, CHU-....E, CHU-....G,  
CVU-....E, CVU-....G, CVU-....GE-QUIP EQUIPMENT MANUFACTURING CORP.

CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,  
RGB-101

S/S Hydraulic Lift Table: 501

S/S Twp-Barrel Dumper: 401

S/S Bin/Vat Dumper: 601

S/S Table: 748 "Warrick"

S/S Smoke House Rack: 794

ERIEZ MAGNETICS

ERIE, PENNSYLVANIA

Magnetic Trap: SSB., U

S/S Vibratory Feeder: ..A, ..B,  
...B, HS..., HD...EROFA

PARIS, FRANCE

Battering &amp; Breading Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH

INTERNATIONAL CORP.

NEW YORK, NEW YORK

Bagging Machines: 913, 917, MGI  
SpeedyESBELT, SA

BARCELONA, SPAIN

Belts (Food Contact): Clina-12VR,  
20CF, 30CF, 07UF, 07CF, 06CF,  
Clina-12CR, Clina-20CR,  
Clina-30CR, Espot-20CC,  
Espot-30CC, 40CC, 55CC, 81CC,  
12UF, 12CFBelting (Direct Product Contact):  
"Clina" II UUETHICON INC.

CHICAGO, ILLINOIS

Beef Casing Splitter

EXCEL ENGINEERING, INC.

RED LION, PENNSYLVANIA

Interpolator-Packer: 207, 207-A

Feed Dividing Conveyor: 219

Metal Detector-Infeed Conveyor:  
229

Bulk Carton Inverter: 228

EX-CELL-O CORP.

DETROIT, MICHIGAN

Carton Forming Machine: UP... (must  
be provided with an accepted  
filler)

Bench Sealer: BSA

Bench Sealer w/Bursa Filler:  
BSA-EEX-CELL-O MATERIALS HANDLING COMPANY

ST. PAUL, MINNESOTA

Hi Speed Stretch Wrap Machine: 100  
EWEXCELSIOR INDUSTRIAL CORP.

FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artofex" Mixer: PH-S

"Artofex" Grater Shredder: TR-2

S/S Dough Sheeter: "Autoreel"

Dough Sheeter Conveyor: 12/84

Spiral Mixer: SPK-..., SPK-125AK,  
SPK-125AEEXPERT STEEL FABRICATORS

BROOKLYN, NEW YORK

Ribbon Blender: 5A, 10A, 18A, 25A,  
36A, 52A, 62.5A, 71A, 80AE-Z PAK

DICKSON, TENNESSEE

Packaging Machine: "E-Z PAK" 6-12,  
12-22

- F -

FABCON ENGINEERING

WEST TRENTON, NEW JERSEY

Ultraviolet Tunnel

FABREEKA PRODUCTS

BOSTON, MASSACHUSETTS

Belts (Food Contact) Fabsyn: WCC,  
WRC, PRC, Asendor, 2 ply  
polyester Blue Line

Fabsyn-Cleated: WCC, WRC, PRC

Fabreeka: WCC, WRC, PRC

Fabreeka-Cleated: WCC, WRC, PRC  
2, 3, Ply White, Tan w/Blue Skim:

Fablene

Belts (Packaged Product Only)

Fabreeka: Friction Surface,  
Corrugated, Diagonal Grip, Rough  
Top

Fabreeka-Cleated: Friction Surface

FABRICATORS INC.

SIOUX CITY, IOWA

S/S Kettle: Open Top

S/S Tank: Liquid Receiving

S/S Strainer

S/S Top Work Tables

Screw Convey: 1000

FABRICON INC.

PORTLAND, OREGON

Cleated Belt (Food Contact):  
"Vannerflex", "Sidewinder"  
RB-1FAB-X MEATALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-....-25-....-1,  
 M-....SB-25-....-2,  
 E-....-25-....-3,  
 E-....SB-25-....-4  
 S/S Table w/Cutting Board Tops:  
 CTM-....-22-....-1,  
 CTM-....SB-22-....-2,  
 CTE-....-22-....-3,  
 CTE-....SB-22-....-4

FAIRBANKS WEIGHING DIVISIONCOLT INDUSTRIES, INC.ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:  
 H-42-2072, H-42-2172

Beam Scale: F-41-3013, F-41-3032,  
 F-41-3041, F-41-3132

Portable Beam Scale: F-41-3160,  
 F-41-3314, F-41-1000, F-41-1050,  
 F-41-1500, F-41-1550, F-41-1600

Bench Dial Scale: F-42-2072,  
 F-42-2073, F-42-2074, F-42-2172

Spring Dial Scale: F-45-1000,  
 F-45-1050

Portable Dial Scale: F-42-4073,  
 F-42-4074

Over & Under, Check/Pak Scale:  
 H-41-88...

S/S Bench/Portable Scale (w/S/S  
 Digital Indicating Instrument:  
 H90-7...): H70-4..., H90-3...,  
 H70-4...., H70-..., H90-....,  
 H90-1..

S/S Stand-Instrument Accessory:  
 H085

S/S Electron 7 Scales: H70-....

S/S Graphic 7 Over/Under Scale:  
 H70-5011, H70-5...

FAIRMOUNT ENGINEERINGHACKETTSTOWN, NEW JERSEY

Loading Device: Skewer

Conveyor: FB-10, TE-24F

Package Transport Conveyor: FB-18

Packout Conveyor: FT-10, FT-20

S/S Sani-Rod Conveyor: R-30

Sanitary Conveyor: FS

Package Transport Conveyor: FP-18

Sani-Rod Conveyor: FW-30

Wire Bed Belt Conveyor: WB-H, WB-1

Rod Bed Belt Conveyor: RB-H

FAMCO/DIVISION OF ALLEN GAUGE & TOOLCOMPANY, PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.CINCINNATI, OHIO

Meat Depositor: MD-01

Sauce Depositor: SD-01

FEI, INC.DALLAS, TEXAS

Conveyor: SMPC-.....

FENNER AMERICA LTDMIDDLETON, CONNECTICUT

Belts (Food Contact): Feneplast  
 Solid Woven PVC White: 1200/CS,  
 1800/C2, 900, 1500

Belts (Packaged Product Only)  
 Feneplast Solid Woven PVC White:  
 1200/FS1, 1200/FS2, 1800/FS1

THE FILLING MACHINE COMPANYROCKLEDGE, PENNSYLVANIA

Filling Machine: C-82

RUSSEL FINEX, INC.  
MOUNT VERNON, NEW YORK  
 Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY  
MINNEAPOLIS, MINNESOTA  
 Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY  
ELMHURST, ILLINOIS  
 Commuting Machines: DAS...,  
 DKA..., DKAS..., FAS..., HAS030  
 Guilo River: 20  
 Slitter: R

FLAKICE CORPORATION  
METUCHEN, NEW JERSEY  
 Flake Ice Machine: SC-Series,  
 R-Series

FLO-PROCESSING, INC.  
PORTLAND, OREGON  
 Belt Conveyor: WO-1754

FLOW SYSTEMS  
KENT, WASHINGTON  
 Waternife Cutting System: IIX,  
 100, 9X, 12X, 6X, 11X, Mark 2

FLOURESCENT PRODUCT PLANNING  
EAST CLEVELAND, OHIO  
 Germicidal Lamps (Non-ozone  
 Producing): G8J5 (#982 Glass),  
 G64T6 (#882 Glass), G36T6 (Vycor  
 #7910 Glass) Note: These lamps  
 must be used in accordance with  
 Part 7, Para. 7.16 (b) of the  
 Meat and Poultry Inspection  
 Manual.

FLUID TRANSFER COMPANY DIVISION OF LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA  
 Ball Valve: 2FT-..., 3-FT-..., BFT

F.M.C. CORPORATION

SAN JOSE, CALIFORNIA  
 Elevator & Blancher: Hydraulic  
 Scott Bean Washer: EL-800-A  
 Spreading Conveyor: SPC-3  
 Wrapping Machine: 2201, FMC  
 Sanitary 18  
 Piston Type Filler: 440, 400, 300,  
 280, 220  
 Juice Filler: 18-Pocket, 24-Pocket,  
 30-Pocket, 36-Pocket  
 Flexi Filler: ST-12-Pocket,  
 ST-18-Pocket, ST-24-Pocket  
 Juice Filler (12 valve): 100  
 Prevacuumizing Syruper: PVS,  
 Econovac

Filler: Hand Pack 23  
 Pea & Bean Filler: 15-G, 10-G  
 "Accupat" Food Shaper: 4ACS,  
 ACCUPAT-DA, 3AP  
 Checkweigher: 900  
 Continuous Cooker: Sterilmatic  
 Granular Filler: 21-G  
 Vibratory Screen Feeder:  
 5FH-22-A-DT  
 Modular Wrapper: 1301  
 Pie Line: 55  
 Belt Conveyors: B-20, PC-2  
 Blend Pump: PP  
 Pump Filler: Z, AZ  
 Piston Filler: P3, P4, PDF

Rotary Plate Filler: T1, V1  
 Tray Conveyor: SD, DD  
 Pot Pie Conveyor: PC  
 Lidder Conveyor: SL, DL  
 Pizza Conveyor: AP-2  
 Sauce Depositor: 10-Z  
 Cheese Depositor: CM-1  
 Meat Depositor: CM-1  
 M & S Piston Filler: C-060, C-100,  
 C-120, C-150, C-210, C-610, C-910  
 Piston Transfer Pump: PTP, PTPF  
 Rotary Pump Filler: DCRP-....  
 Pulper/Finisher: PF-200

FMC CORPORATION PACKAGING MACHINERY  
DIV, HORSHAM, PENNSYLVANIA  
 Wrapping Machine: WA-320

FMC CORPORATION  
HOMER CITY, PENNSYLVANIA  
 Screening Feeder: SRF-120

FMC  
HOPESTON, ILLINOIS  
 Liquid Filler: 80

F.M.E. CORP.  
WALDEN, NEW YORK  
 S/S Tables: 10, 20, 25, 30, 35  
 w/Sanalite S-1 Cutting board  
 S/S Tables: 60, 61, 62, 63

F. N. MEAT PACKING EQUIPMENT LTD.  
DORVAL, QUEBEC, CANADA  
 Hoy Can Filler: ML-201  
 Metal Detector: Mark II  
 Automatic Packaging Machine  
 Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY  
BRIDGEVIEW, ILLINOIS  
 Steam Cooker: 65  
 Auto-Trol Mark II Loader: 45  
 Mold Unloader: 55  
 Ham Tumblers: A, 25, 25V  
 Meat Loaf Browner: 75

FOOD CRAFT EQUIPMENT COMPANY, INC.  
NEW HOLLAND, PENNSYLVANIA  
 Metal Detector Conveyor, MDC-1000,  
 2000  
 Individual Off Line Bird Washer  
 w/Chlorinator: PR-1  
 Thigh Deboner: TB-1, TB-1T  
 Breast Deboner: BD-1  
 Breast Processor: BP-1  
 Conveyor Chute: PC-105  
 Shaker Conveyor: PC-101  
 Glazing Conveyor: PC-102  
 Incline Conveyor: PC-103, PC-104  
 Trouguing Conveyor: PC-106  
 Metering Hopper: CH-100  
 Leg Processor: LP-IT, LP-1  
 Poultry Halving Machine: HM-1  
 Leg Splitter: LS-1  
 Turkey Leg Splitter: LS-IT  
 Incline Conveyor: PC-105  
 Lower Cross Conveyor: PC-106  
 Automatic Dark Meat Deboner: DMD-1  
 Turkey Deboning Shackle: TDS-1  
 Fat Puller: FP-1  
 Wing Splitter: WS-1  
 Drumstick Deboner: TB-1D, TB-1TD  
 Tendon Cutter: TC-1 (To be used  
 with an accepted Turkey Drum  
 Deboner: TB1-TD.)  
 Thigh Pre-Cut Machine: TPC-1

Turkey Thigh Skinner: TTS-1  
 Automatic Dark Meat Deboner  
 w/Water Knife: DMD-1-WK-1

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS

Duo Clean Unit: 2  
 2-Pass Scalder: 4001  
 Shur-Trip Foot Unloader: 71-3L,  
 71-3R  
 Handwash System: Foot Operated  
 Water Saver or knee operated

FOOD EQUIPMENT MFG. CORP.

MAPLE HEIGHTS, OHIO

"Master" Food Filler: MSP1  
 Tray Turner: 361  
 Piston Filler: 2437, 1002  
 Lidded & Closer: 3000-3  
 12-Pocket Rice Filler: 1-8-580  
 Meat Slicer: 1005  
 Piston Filler: 1015  
 Lid Crimper: 1057  
 X & Y Axis Traveling Filler: 1052  
 2-Out Rice Filler: 1101  
 Hooper-Domer Machine: 1116  
 Heat Seal Conveyor: 1128, 1192  
 Flatwire Belt Conveyor: 1129  
 Volumetric Dispenser: 1130  
 Shrink Wrap Conveyor: 1136  
 16-Pocket Rice Filler: 1094  
 Two-Out Pneumatic Piston Block  
 Filler w/Double Block: 1219 and Lid  
 Dispenser: 1221

FOOD INDUSTRY EQUIPMENT INTERNATIONAL, INC., LORAIN, OHIO

"LanElectric" Trimming Machine:  
 52-LP, (Not to be used for  
 trimming grubs, bruises, etc.)  
 Bone In Tenderizer: 8010  
 Pneumatic Fat and Lean Trimmer:  
 90SP (Not to be used for  
 trimming grubs, bruises, etc.)  
 Pneumatic Bone Trimmer: 50KP (Not  
 to be used for trimming grubs,  
 bruises, etc.)  
 Electric Bone Trimmer: 50K  
 Fat and Lean Trimmer: 90S, 960-RC,  
 990-RC, 104-D (Not to be used for  
 trimming grubs, bruises, etc.)  
 "Challenger" Trimming Machine: 52-L  
 (Not to be used for trimming  
 grubs, bruises, etc.)  
 Trimming Machine: Challenger 110-T  
 Bone Trimmer, 235-B Fat Trimmer,  
 150-K Fat Trimmer (Not to be used  
 for trimming grubs, bruises, etc.)  
 Fat Trimmer Challenger: 75-RC,  
 8511, 8515, 8523B (Not to be used  
 for Trimming Grubs, Bruises,  
 etc.)  
 Bone Trimmer: Challenger 235-A,  
 8523B, 8550, 8552 (Not to be used  
 for trimming grubs, bruises, etc.)  
 Trimming Machine Fat Trimmer:  
 Challenger 8560, 8575, 8590

FOOD MASTERS INC.

BOSTON, MASSACHUSETTS

Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.

LOUISVILLE, KENTUCKY

Sausage Stick Cutter: 100-A  
 Single Stick Feeder: 1300  
 Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.

MAYWOOD, CALIFORNIA

Batter & Breading Machine  
 Citric Acid Applicator: 4170  
 Conveyor: 327SL  
 Vertical Conveyor: VL8  
 Mixer-Blender: 814  
 Meat Sample Press: SCP-123  
 Lazy Susan: LS-923  
 Screw Loader: SCL 930  
 Meat Dumper: HLD 725  
 Conveyor: PL-319  
 Bean Washer: BX-919  
 Incline Screw Conveyor: SC126....  
 Pork Link Freezer: PLF-927  
 Vacuum Tumbler: VT.85.  
 Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.

JESSUP, MARYLAND

Industrial Microwave Processing  
 System: "Gigatron" ...F.

FOOD PRODUCTION MACHINE CORP.

SAN RAFAEL, CALIFORNIA

Steak Cuber-Scorer-Knitter: 121  
 Poultry Boning Conveyor: 200, 201,  
 204  
 Battering & Dipping Machine: 211  
 Vemag Truck Dumper: 150  
 Gondola Dumper: 248  
 Barrel Dumper: 149  
 3-Deck Infrezer Conveyor  
 (Acceptance applies to conveyor  
 only. Each installation must be  
 reviewed by Equipment Branch.):  
 421-30  
 Shuttle Conveyor: 474  
 Patty Machine: 425  
 Patty Forming Machine: 736  
 Portable Incline Conveyor 518, 556  
 3-Zone Sorting Conveyor: 558  
 Conveyors: 584-10-12, 584-12-20,  
 584-12-5  
 Automatic Salt and Pepper Dispenser  
 Conveyor: 626  
 Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION

DALLAS, TEXAS

Giblet Elevator  
 Neck Skin Cutter  
 Vacuum Gun  
 Cooking Belt (Microwave)

FOODMATIC SYSTEMS INC.

FAIR OAKS, CALIFORNIA

Burrito Folding Machine: 3500-1

J. C. FORD MFG. CO.

MONTEREY, CALIFORNIA

Tamale Machine: TM-100  
 Dough Sheeter: TC-300

FORM PLASTICS CO

ELK GROVE VILLIAGE, ILLINOIS

Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY

WOODINVILLE, WASHINGTON

"Fuji" Frozen Pizza Wrapper: FW-360  
 Wrapping Machine: FW-340A, FW-370A  
 "Fuji" Wrapping Machine: FW-341A  
 Frozen Patty Baggers: VR-4SS,  
 VL-4SS, VL-5WSS, VR-5SS-8  
 Bucket Conveyor: 9032SS

Discharge Conveyor: 6812SS  
 Infeed Flight Conveyor: 8101SS,  
 8102SS

FORMATIC INDUSTRIES

VILLA PARK, ILLINOIS

Patty Forming Machine: XK-70

FORMAX FOOD MACHINES

MOKENA, ILLINOIS

Patty Machine: Formax 24, Formax  
 26

Cuber-Perforator: MC27

Conveyor: PC-27

Patty Stacker: FPS-27

Truck Dumper &amp; S/S Cart: FBL...

Interleaver: PS-1

Patty Machine w/Paper Interleaver  
 (with nickel plated mold plates):  
 PFM-19, PFM-12

LN2 Freeze Tunnel: LN-26

Rotary Meat Ball Former: RMF-27

Stacking Perforator: SP-27

Metal Detector MDS-27.

Meat Ball Former RMF-26

Slice and Stack Machine: 125

Shuttle Conveyor: SC-19

Marker-Cuber: MC-12

R. H. FORSCHNER COMPANY, INC.

NEW YORK, NEW YORK

Scharfen Tenderizer: Big Boy &  
 Junior

FOSTER REFRIGERATOR CORP.

HUDSON, NEW YORK

Proofing Cabinets: BP-1-2(DA),  
 BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.

FOSTORIA, OHIO

Infra-Red Broiler: Gas-Fired G  
 Infra-Red Oven: 3H  
 Infra-Red Broiler: Electric E

FOXBORO COMPANY

FOXBORO, MASSACHUSETTS

Level Transmitter: 17 FES  
 Temperature Sensors: 3A1, 3A2, 3A3,  
 3A4

Filled Thermal Bulb: 16A, 16AMP

Thermal Well: 3A Type Projectile  
 Magnetic Flow Transmitter: Series  
 2800

Consistency Transmitter: 19C

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION., LEVITTOWN, PENNSYLVANIA

"Franklin" Packaging Machine:

F-510, F-530, F-530A, F-530P

Net Weight Filler: 3000

Automatic Infeed Conveyor: AI-..

Packaging Machine: F-540

Automatic Warapping Machine: F-820

Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, STURTEVANT, WISCONSIN

Poly Top Tables: Series 20, Series  
 30

Poly and S/S Combination Top  
 Tables: Series 40

S/S Top Tables: Series 50, Series  
 60

Poly Top Breaking Tables: Series  
 70

Utility Table: UPT-..., UT-...

"Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC PACKAGING-WEIGHING DIVISION, BLUFFTON, INDIANA

Over and Under Scales (Mechanical):  
100-1, 240-1, 241-1, 270-1,  
276-1, 910-1, 940-1, 950-1,  
8000-1

Over and Under Scales (Shadograph):  
4103-1, 4133-1, 4203-1  
Scales: 7600-1 through 7611-1,  
7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.

STOCKTON, CALIFORNIA  
Steam/Water Cooker: TW24S2212

FRAZIER & SON  
CLIFTON, NEW JERSEY  
Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANY

ASKOR, MINNESOTA  
Boning Table: A23

FREELAND ENTERPRISES, INC.

WAELDER, TEXAS  
Smokehouse: MT-1

FREEZING MACHINES, INC.

NEVADA CITY, CALIFORNIA  
Roller Press Contact Freezer: 1,  
1-T-10X10-BPI-A, M1-T-7X5-BC,  
M1-T-7X8HRR, M2-TP-9X8-RAL,  
M1-T-10X10-BPI-A  
Freezing Machine: 1

FREEZING SYSTEMS, INC.

REDMOND, WASHINGTON  
Spiral Freezer: S-.....,  
L-....N

FRICK COMPANY

WAYNESBORO, PENNSYLVANIA  
Zig-Zag Cooler: 380  
Poultry Chiller: CFCA-...  
Ice Maker: SA-300 SI, SA-150 SI

FRIEDRICH METAL PRODUCTS COMPANY INC.

WOODSIDE, NEW YORK  
Truck Smokehouses: FM-500-E,  
FMP-1000-E, FMP-2000-E,  
FMP-3000-E-G-S, FMP-4000-E-G-S,  
FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS

CORPORATION, DAYTON, OHIO  
Ice Makers: MFST-120A-DA,  
MFST-120W-DA  
Flake Ice Machines: MFVS-40A,  
MFVS-50A, MFVS-70A, MFVS-130A,  
MFVS-200A, MFVS-330A, MFVS-50W,  
MFVS-70W, MFVS-130W

FRIGOSCANDIA CONTRACTING, INC.

BELLEVUE, WASHINGTON  
Gyrofreezer: A-.....  
Pellet Freezer: PF....  
Liquid Freon Freezer: FX-..M  
Freezer Flo-Freeze: 110-WS, ..WS,  
..WS, ..WS-MA  
Patty Loaders: PL-....  
Spiral freezer: GF-C, GF-M  
Gyro Freeze: GCP-...  
Spiral Freezer: GC-....,  
GC-..., GC-.... (Acceptance

applies only to conveyor. Each installation must be reviewed by the Equipment Branch).

FRYING SYSTEMS DESIGN, INC.  
LEOLA, PENNSYLVANIA  
Continuous Frying System: 34-08  
through 34-24

FRYMA-MASCHINEN AG  
SCHUREIZ SUISSE SWITZERLAND  
Emulsifier: 170-A

FRYMA INC.  
MIDDLESEX, NEW JERSEY  
Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATION  
SHREVEPORT, LOUISIANA  
Deep Fat Fryer: MJ-56-SSC,  
MJ-55-SSC

FUJITET SUMO COMPANY  
STOCKTON, CALIFORNIA  
S/S Belts: Y Grid, YN Mesh

- G -

G & S FIBERGLASS PRODUCTS  
GRANTS PASS, OREGON  
Meat Gondola: 111

G. A. F. CORPORATION  
NEW YORK, NEW YORK  
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.  
GAINESVILLE, GEORGIA  
Open Eye Shackle: #1  
Picking Shackle: GEP-SSS  
Eviscerating Shackle: GEE- SSS-IE,  
GEE-SSS-IR  
Combination Shackle: GEC-SSS  
Cut-up Shackle: GEC-SSS-I  
Select Sizing Scales: GNS-Flexure  
1  
Kidney Vacuum Machine: JHH-1 (For  
removing kidneys from backs)  
Belt Conveyor: GS-SS-BC  
Bird Halving Machine: BH-1

GARLAND CO.  
KANSAS CITY, MISSOURI  
Stunner: Scotchman

GARLOCK INC.  
PALMYRA, NEW YORK  
Cutting Board: Sanidur

GARVEY CORPORATION  
BLUE ANCHOR, NEW JERSEY  
Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES  
COLUMBUS, OHIO  
Automatic Poultry Cut-up Machine:  
AJG-1

GASCOIGNES INDUSTRIES  
MENTOR, OHIO  
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY

DENVER, COLORADO

Rubber Belt (Food Contact):  
GAOL544-004

Hose-Master Flex (Food Contact):  
Series 3510

GATEWAY PRODUCTS INC.  
COVINGTON, KENTUCKY  
Cutting Board: Plexiglas, Unshrunken

GAULIN CORPORATION  
EVERETT, MASSACHUSETTS  
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.  
WOODBURN, OREGON

Blancher: L568  
Smokehouses: "MiniGem" CG380E,  
"Mini-Gem" CGR-..G, "Mini-Gem"  
CGT-..G, "Econo-Gem" CVT-..E,  
"Econo-Gem" CHT-..E,  
Designer-Gem" MVT-..

GEMINI BAKERY EQUIPMENT CO.  
PHILADELPHIA, PENNSYLVANIA

Ovens (Gas or Electric):  
Elektro-Dahlen: ...., 1000 L  
Proffer (Electric):  
Elektro-Dahlen: A-...., A-....-1  
S/S Mixer: SP-...

GENERAL CONVEYOR CO., INC.  
LONG ISLAND CITY, NEW YORK  
S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.  
EAST CLEVELAND, OHIO

Germicidal Lamps (Non-Ozone  
Producing): G25T8 (#982 Glass),  
G15T8 (#982 Glass), G30T8 (#982  
Glass), G8T5 (#982 Glass) Note:  
These lamps must be used in  
accordance with Part 7, Para.  
7.16(b) of the Meat and Poultry  
Inspection Manual.

GENERAL ELECTRIC CO.  
CHICAGO HEIGHTS, ILLINOIS  
Grill: CG-59  
Convection Oven S/S Lined:  
CN902CX339

GENERAL ELECTRIC CO.  
LOS ANGELES, CALIFORNIA  
Ultraviolet Lamps: G-25T8, G-30T8  
Note: These lamps must be used in  
accordance with Part 7, Para.  
7.16(b) of the Meat and Poultry  
Inspection Manual.  
Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.  
CAPE CORAL, FLORIDA

Platform Scale: 4512SS, 4518SS,  
4524SS, 4535-12, 4535-18,  
4535-24  
Weight Indicator: 531  
Stainless Steel Table (To be used  
with USDA accepted scale.)

GENERAL MACHINERY CORP.

SHEBOYGAN, WISCONSIN  
Dicer (Cube-King): CK-312, CK-29,  
CK-12  
Hydraulic Cuber: Hi-Speed  
"Cannon" Slicer-Grinder: Mark 1  
Hydraslice Cuber: 424

Hydraulic Slicer: Speed-O-Matic  
 Frozen Food Slicer: 5-16FF  
 Hydraflaker: FS-6, FS-10,  
 FS-10D, FS-10C, FS-10CH,  
 FS-12, FS-12D  
 Hydraulice Chipper: 8-24  
 Hydraulicer: STANDARD, R/F, V/F  
 Auto-load Conveyor: HF-405  
 Rotary Fresh Meat Dicer: RFMD  
 Conveyor: HF-405  
 Cheese Cutter: B-20-1A  
 Frozen Meat Breaker: "Superslicer"  
 S/C  
 Sausage Slicer: "Multi-Slicer"  
 M-24  
 Barrel Cheese Cutter: B-10-1  
 Frozen Meat Slicer MINIMAC  
 S/M Flaker: 1  
 TU-Way Cheese Portioner: C-1  
 Automatic Meat Tenderizer: 83  
 "Tenderit"  
 S/S Automatic Cheese Cutter: GMC  
 Champ

GENERAL PACKAGING EQUIPMENT CO.

HOUSTON, TEXAS

Form and Seal Machine: 70VU, 80VU,  
 90VU (Must be supplied with an  
 acceptable filler.)  
 Hydrafed Scale: 2500-SS-1

GENERAL RESEARCH CORP.

CANTON, GEORGIA

Gizzard Splitter & Peeler: Hill  
 210-B

GENERAL TIRE RUBBER COMPANY

NEWCOMERSTOWN, OHIO

Cutting Board: Boltaron ETM-R  
 Cutting Boards: Boltaron ETH-R  
 in the following:

| Part No. | Sales Code | Colors           |
|----------|------------|------------------|
| 63-292   | 5217-3282  | Tan              |
| 64-293   | 5217-3217  | Harvest<br>Gold  |
| 64-251   | 5217-3117  | Persimmon        |
| 64-252   | 5217-4817  | Peach<br>(Beige) |
| 64-253   | 5217-5000  | Melon            |
| 64-254   | 5217-6000  | Pineapple        |
| 64-256   | 5217-5005  | Pumpkin          |

GENTILE PACKAGING MACHINERY CO., INC.

DETROIT, MICHIGAN

Lasagna Filling & Packaging  
 Machine: L6

GEYER, THE FILLER MACHINE COMPANY, INC., ROCKLEDGE, PHILADELPHIA, PA.

Piston Filler: B

G & H PRODUCTS INCORPORATED

KENOSHA, WISCONSIN

Air Actuated Automatic Valve: 60  
 Series, 61 Series  
 Air Actuated Tangential Outlet  
 Valve: 63 Series  
 4" Air Actuated Kettle Valve:  
 GCK61-9-4  
 Flow Diversion Valve: GC 60 FDV  
 Series  
 S/S Sanitary Centrifugal Pumps:  
 G-MM, G-LH.MM, G-LMM, G-B,  
 G-LH.B, G-LB, C-MM, C-LH.MM,  
 C-LMM

GRASSELLI GIORGIO

REGGIO E, ITALY  
 Ham Skinner: "Grasselli" 50A  
 Automatic Skinner: "Grasselli"  
 N520  
**GIRTON MFG. COMPANY.**  
**MILLVILLE, PENNSYLVANIA**  
 Kettle w/Agitator: PW-SC  
 Loaf Browner: LB-1  
**GLADD INDUSTRIES INC.**  
**DETROIT, MICHIGAN**  
 Smokehouse/Ovens: BO-1T-G,  
 BO-6T-G, BO-26T-G, BO-6T-S,  
 BO-2T-G, BO-8T-G, BO-34T-G,  
 BO-8T-S, BO-3T-G, BO-10T-G,  
 BO-3T-S, BO-12T-S, BO-4T-G,  
 BO-12T-G, BO-4T-S, BO-26T-S,  
 (BO-..T-G) (BO-..T-G), (BO-..T-S),  
 (BO-..T-S)  
 Brine Chill Tunnels: BC-02000  
 -CHC/B, BC-04000-PBB/A,  
 BC-06000-WB/A, BC-05000-CHC/B,  
 BC-06000-PBB/B, BC-04000-WB/A,  
 BC-20000-PBB/A, BC-04000-PBB/B,  
 BC-06000-WB/B, BC-12000-PBB/A,  
 BC-10000-WB/A, BC-04000-WB/B,  
 BC-06000-PBB/A, (BC-....-PBB/A),  
 (BC-....-WB/A),  
 (BC-....-CHC/B),  
 (BC-....-PBB/B), (BC-....-WB/B)  
**GLASS INDUSTRIES, INC.**  
**FARMINGTON, MICHIGAN**  
 Oven: 2000  
**GLENDALE FOODS INC.**  
**DETROIT, MICHIGAN**  
 Spiral Slicer: 81  
**GLOBE INTERNATIONAL**  
**BUFFALO, NEW YORK**  
 Belt (Food Contact): White & Green,  
 Hycar & Nitrite  
 Belt (Food Contact): I.W.P.  
 Interwoven, 3-Ply,  
 IWP-3F-Teflon-Cream,  
 IWP-3F-Teflon-Green  
 Interwoven Polyester Carcass:  
 IWP-Nitrite, PVC, Silicone,  
 Teflon, IWP-3-FGP, IWP-3F-  
 PVC/COS, IWP-8F-PVC  
 Laminated Polyester Carcass:  
 1002-D, 1003-D, 1004-D, 1005-D,  
 1006-D, 5003  
 Laminated Cotton Carcass: 1002,  
 1003, 1003G, 1004, 1005, 1006,  
 202, 203, 204, 205, 206, 602,  
 603, 604, 605, 703, 703-TB, 704  
 Woven Cotton Carcass: Kanry-Tex,  
 Kanry-Tex-PVC/COS, SWC-Silicon,  
 Kanry-Tex-FGP  
 White PolyMate: 80 PVC/COS, 110  
 PVC/COS, 1WP-3-F-PVC-COS White,  
 Resist-a-Stain, Kanry-Tex-PVC/COS  
 White Resist-a-Stain,  
 Poly-Mate-80-PVC/COS,  
 White-Resist-a-Stain,  
 PolyMate-110-PVC/COS White,  
 Resist-a-Stain  
 Belt, White (Food Contact): 1WP-3  
 FSXFS, 1WP-3 PVC/COS  
 Belt (Packaged Product Only)  
 Laminated Cotton Carcass: 403,  
 404, 405, 406, 407, 408, 409,  
 410, 411, 1804, 1805, 2303, 2304,  
 2305, Glid-Top, VEE-Top,

Kling-Top, Ruff-Top  
 White Poly-Mate: 80 FSXFS (Belts  
 with Cotton Carcasses must have  
 edges sealed with acceptable  
 compound)  
 Belt (Food Contact): White  
 Poly-Mate: COS Nitrile 90, 135  
 Belt (Food Contact) Polyveyor: 50,  
 75, 125  
 Belts (Food Contact): Allveyor  
 White COS/S 75, 90, 100, 120,  
 Allveyor White CBS 90, 120  
 Belt (Packaged Product only):  
 "Poly Mate Rufftop"-White  
 Belt (Food Contact): Green  
 "Polymate" COS Nitrite 90, H-60,  
 H-80, H-120, S-100, Tan Polymate  
 COS Nitrile 135, Polymate Sheet  
 Teflon Belt

GLOBE SLICING MACHINE COMPANY

STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S, 300-S,  
 400-S, 820-S, 770-S, 585-S,  
 500-S, 500-L, 725-S, 725-L,  
 825-S, 825-L, 775S, 775-L

Meat Chopper: 742, 752-S, 642-S,  
 842-S, 852-S, 942-S, 952-S,  
 956-S, 122-S, 242-S, 342-S, 122,  
 242, 342

Saws: 79S, 140S, 160S

Chopper 422

Scale: 435

GLOBUS LABORATORIES, INC.

SOUTH HACKENSACK, NEW JERSEY

"Inject Star" Pickle Injector:  
 BI-13, BI-13B, BI-18, BI-25/71,  
 BI-38, BI-135, BI-102

"Inject Star" Meat Tumbler: HS-3/1,  
 HS-5/1, HS-3/..., HS-5/...

Tipping Lift: EL-3

Meat Tumbler: "Inject Star" 190,  
 "Inject Star" HS-2/..., "Inject  
 Star" HS-6/..., "Inject Star"  
 HSL-750

Meat Bone Separator: "Inject Star"  
 P-60-S, "Inject Star" P-100-S

Vacuum Tumbler: "Inject Star" HS-7

Injector Star Vacuum Massage  
 Unit: VMS-..  
 Vacuum Tumbler: "Inject Star" 2600

GLOBUS PROCESSING EQUIPMENT

SOUTH HACKENSACK, NEW JERSEY

Smokehouse: 800

GLOBE MACHINE COMPANY

CANTON, GEORGIA

Conveyor: DD-184

Poultry Cut-up Saw: DD-186

Poultry Shackle: DD-88

Cone Debone Conveying System:  
 GB-93085

Dumping System: 6000

Thigh and Drumstick Debone System:  
 G-6400

G.N.C. INC.

COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Sterilizer:  
 604C

Hide Puller: 643

S/S Tripe Scalder: 610

S/S Lazy Susan: 1410

S/S Packing Table: 1403

Belt Conveyor: 680-I

S/S Slat Moving Top Table: 1106  
 Vat Dumper: 1500  
 S/S Boning Table with Cutting Boards: 683-B  
 Jaw Puller: 1765

**GOODALL RUBBER COMPANY**

TRENTON, NEW JERSEY

Belts (Food Contact) White: 2014-B,  
 4066-B, B2073, B2075, B2173,  
 B2174  
 Tan: B2074, B2174

Urethane, Chicken Deboning: 4507  
 Belts (Food Contact) Food Mover PVC

White, Tan, Green.  
 Smooth, Cleated, Flanged and  
 V-Guide ..COS, ...COS, ..CBS,  
 ...CBS

Belts (Packaged Product Only) PVC  
 "Carry All" Incline, White ..COS,  
 ...COS, ..CBS, ...CBS  
 Sanitary Hose (direct food contact  
 w/sanitary connections): N2499

**GOODMARK FOODS, INC.**GARNER, NORTH CAROLINA  
 Tray Conveyor: TC-1212**B. F. GOODRICH COMPANY**

AKRON, OHIO

Belting (Food Contact):  
 Hycar - Smooth Cover: White, Tan,  
 Green, Black  
 Fabric Series: SCP, AP-35,  
 APT-35, PN 45, PNT 45  
 Butyl - "Hot N Cold" Smooth  
 Cover White  
 Fabric Series: AP-35, APT-35  
 Koroseal - Smooth Cover White,  
 Tan  
 Fabric Series: SCP, AP-35,  
 APT-35  
 Single Ply Solid Woven PVC  
 Korowhite 90 SMC X F, 125 SMC X  
 F, 125 CHV X F  
 Chevron

Belting (fully Packaged Product):  
 "Gripper" Griptop - Reddish Brown  
 "HYCAR" Tan Rubber (Belts with  
 cotton carcasses must have edges  
 sealed with acceptable compounds)  
 Belt (Food Contact): DS828  
 Belting (Food Contact): Hot & Cold  
 Butyl  
 Belting (Food Contract): Korowhite  
 90 Cleated Incline  
 Korowhite 125 Cleated Incline  
 Korothane 125 SMCXF  
 Novitane FG, FG95A  
 Belting (Food Contact): Ridge Top

**GOODWAY INDUSTRIES, INC.**BOHEMIA, NEW YORK  
 Extrusion Manifold: XM-80**GOODYEAR AEROSPACE CORP.**AKRON, OHIO  
 Plastic Tank**GOODYEAR TIRE & RUBBER CO.**AKRON, OHIO  
 Belting (Food Contact) Smooth  
 White, Black, Tan, Green: Permalon  
 Smooth Polyester: Polyester 2 or 3  
 Ply White, Tan, White w/Blue  
 Skim: Spectra  
 White Cleated Permalon: Wingflex

Belting (Packaged Product Only)  
 White, Black, Tan, Green:  
 Permalon Rough-Top  
 Polyester: Polyester Rough-Top  
 (Belts with cotton carcasses  
 must have edges sealed with  
 acceptable compound)  
 Belt (Food Contact): SN-1304-A,  
 SN-1304-C, SN-1304-A (Dual),  
 SN-1304-C (Smooth), SN 1305  
 Construction D, Dual, SN 1305  
 Construction D, Smooth

**GOODYEAR TIRE & RUBBER CO.**

LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt: (For  
 fully packaged product and dry  
 materials): SN-601

**GORING KERR, INC.**

TONAWANDA, NEW YORK

Metal Detector - Conveyor:  
 "Saniline" 2  
 Metal Detector (without conveyor):  
 Tektamet HSU, MSU  
 Metal Detector Search Head (For  
 Packaged Product): Type II  
 Tektamet

**GRACE MACHINERY COMPANY**

OAKLAND, CALIFORNIA

Mixer: J  
 Food Pump: 803

**W. R. GRACE & COMPANY**

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021  
 Loading Table: 8064  
 Taped Bag Loader: 8048-A, 8055,  
 8056, 8074, 8057, 8096, 8086,  
 8096-A, 8155, 8165, 8177  
 Hot Water Shrink Tunnel: 8152-1  
 Pre-Dip Unit (Single Station):  
 8026-A

Air Blast Conveyor: 6684-A-3, 4, 5  
 Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel: 6536-C,

6536-D, 6536-E, 6536-F, 6536-G,

6543-B, 6543-A, 6570-B, 2900,

6570-A, 6570-C, 6570-D, 6570-E,

106, 8152, 8152-1, 3072-B

Boxing Station: 2950

Vacuum Packaging Machines: 6154-B,  
 6170, 6170B, 6170A, 8200.,  
 8200-B-1, 8200-B-2, 8210-., 8132,  
 8220, VS-44

Conveyors: CA 1, CA 2, CA 3, CB 2,  
 CC 1, CC 2, CC 3, CE, CF, CG, CH,  
 PC, 2939-C, 8109, 8110, 8131-.,  
 AC8210-111, AC8210-112

Bins: BA, 2959

Bag Rack: RA, 8022

Boning Conveyor: 2937

Bone Conveyor: 2946

Table: 10052, 10050, TA 1, TA 2, TA  
 3, TB 1, TB 2, TC 1, TC 2, LA

Boning Table: CD, 2940

Cutting Table: 10051, 10054, 10133

Shrink Tank, Ventilated: 6520-A

Pre-Dip Tank: BB-2914-6

Wrapping Machine: 2980

Bag Loading Chute: 6659-A

Sealer-Cooler: 6345-A, 3069-C

Vacuumizing & Clipping Machine:  
 8100, 8101, 8102

2-Station Taped Bag Loader: 8099

Rotary Stacking & Bagging Table:  
 8098

Slat Conveyor: 8097

Vacuum Skin Packaging Machine:  
 8081

Rotary Vacuum Chamber and Closing  
 Machine: 8300, 8310

Bag Loader: 8128, 8136, 8301

"Cap-Kold" Package Chiller: 8127

Fill Station: 8125

Trough Conveyor: 8126

Powered Bag Loader: 8124

Belted Bag Loader: 8129

Meat Loading Horn: 6675

Automatic Infeed System: 8250

Rotary Chamber Vacuum Packing  
 Machine: 8310-..

Automatic Bag Loading Machine:  
 8302A-..

Rotary Vacuum Chamber and Closing  
 Machine: 8300B-..E and 8300-..

Bag Loader: 8170

Hot Water Shrink Tunnel: 3045

Rotary Vacuum Chamber Closing  
 Machine: 8300-.., 8300B-..,

8300B-..E, 8300B-..V,

8300-..E-I, 8300B-..CS

**GRACO, INC.**

FRANKLIN PARK, ILLINOIS

Piston Pump: 954-073 "A"

**GRACO, INC.**

MINNEAPOLIS, MINNESOTA

Air-Operated Valve (S/S)

Lever-Operated Valve (S/S)

Pump: 206-030

"Monark" Sanitary Pump: 207-550

Turkey Injector: 953-108

Sanitary Pump: 954-073, 953-283,  
 952-793, 952-995

S/S Barrel Pump: 946-500

**GRANT-LETCHWORTH, INC.**

BUFFALO, NEW YORK

S/S Mixer: MA-7, M-..00

**GRANT & MARSHALL, INC.**

DUBLIN, OHIO

Scales: 8600-1 Thru 8620-1, 8700-1  
 Thru 8755-1

**GRANT'S ENGINEERING & MACHINE CO.**

SAN FRANCISCO, CALIFORNIA

"Packfoil Overlay Machine: Series  
 100, 300, 600

**GRATON & KNIGHT LTD.**

HERTFORDSHIRE, ENGLAND WD61LX

Belts (Direct product contact):

1E/S + 2 PU White, 1EF + 2 PU  
 White, 2ES + PU White, 2 EF +

2 DU White

**GRAY EQUIPMENT COMPANY**

FRANKFORT, INDIANA

Screw Conveyor: SC-....A

Column Dumper: L-1

**GREAT LAKES CORP.**

CHICAGO, ILLINOIS

Slicers: 1071, 264, 264VS, 367,  
 367VS, 1071-N, 1071N-1, 972-1,

1071N-1-PE, 1077, PEPR

Sealer: 84.., 81..

Wrapping Machine: LW-500

Accu-Slicer: 972

"Dynachek" Checkweigher: 387932,  
Type DC-100

Loaf Loader: L-71

Shingling Conveyor: 1175

Diverter: 775-2L, 775-3L

Automatic Luncheon Loader:  
L-71-HS-60

Slicer: SSPE 482

Datacheck Checkweigher: 387932 Type  
DC 200Hy Speed Stackrite Slicer:  
1085-SS, 1085-SS-TLGRIFFITH LABORATORIES

ALSIP, ILLINOIS

S/S Blender: G.../1

S/S Table w/Scale: S3R

Brine Pump: 7T, 8, 11, 437-1001-SS

Mince Master: A, B, C

Meat Silo Assembly: G-35

Dual Shaft Blenders: G.../2

Single Shaft Blender

w/Blend-A-Matic System: G.../1/S,  
G.../2/S

Steam Blender: G.../2/S.

S/S Scales: S-2..., S-3...

Pickle Injector: "Selo-Protecon"  
SPI..., SPI-..-S

Bone Press: "Selo-Protecon" SBP-..

Meat Tumbler: "Selo-Protecon"  
SMU...Vacuum Ham Press: "Selo-Protecon"  
SVP-20NMeat Tenderizer: "Selo-Protecon"  
PMT40Pickle Injector: "Selo-Protecon"  
SPI-440"Bulk Lift" Semi Bulk Containers:  
B/L NS-FG (For dry products  
only.)GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS

S/S Kettles, table top, steam  
jacketed, direct steam and self  
contained electric: TDC..., B/4..S/S Kettle w/Agitator (Agitator  
removed daily for cleaning and  
inspection): INA.., INA...S/S Kettle, steam jacketed,  
tilting, with twin agitators:  
DN/TA.., DN/TA..., DTA/3..Agitators, mixing (applied to model  
N Kettles): TA.., TA..., RA..,  
RA..., SA(FM)..., SA(FM)...,  
NEM..., NEM..., DA/1.., DA/1...,  
DA/2.., DA/2..., INA/2..,  
INA/2...S/S Kettle, steam jacketed,  
w/planetary mixer: DPM.., DPM...  
Braising pan, tilt type: FPC.,  
HFP/1.

Perforated baskets: I, II.

S/S Tank, jacketed, top entering  
mixer: FVJ/TM.., FVJ/TM...S/S Tank, sloped bottom: OVS..,  
OVS...

Agitator: NEM

Twin Agitator: DA/2

Cooker/Mixer: DTA/3

S/S Kettles, steam jacketed,  
tilting: D..., DT..., DN..., DN...,  
DL.., D2.., DL2..S/S Kettles, steam jacketed,  
Stationary, PT.., PT..., FT..,

FT..., GT..., GT..., N..., N...,

GPT

S/S Kettles, steam jacketed, self  
contained, gas fired: AH/1..,  
HH/2.., HH/3.., HH/3..

S/S Kettle; EE/AE1

Ribbon Blender: NTRR500

S/S Mixing Kettle: DNEM-150  
Continuous Scraped Wall Cooler  
with Incline Mixer: DRC-3672(A)

Kettle: TDA/1-40

S/S Kettle, Steam Jacketed,  
Self-Contained, Gas Fired:  
HH/4..Steam Jacketed Mixing Kettle:  
NVA/TA-250

Cooktank: CKCT...

Batch Casing Cooler: 48/36, 42/24

Pump Fill Station: CKPF/2, CKPF

S/S Kettle: Dee-4

Vacuum Pressure Steam Jacketed  
Mixing Kettle: RA-20J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO

"Pepp-A-Matic" Pepperoni  
Dispenser: FG1012001,  
FG1012001S, FG1012001-2,  
FG1012001-3, FG1012001-6,  
FG-1012001-4Sausage Quartering Machine:  
300-D-300

Conveyor: 600-D-129

Cheese Shredder & Applicator:  
200-D-100

Cheese Conveyor Scale: 204-D-600

Pendulum Slicer: FG101-2005

2-Station Pendulum Slicer:  
FS-101-2005-25-Station Pendulum Slicer:  
FG-101-2005-5Post Pendulum Slicer:  
FG-101-2005-1

Ham Cutting Conveyor: D1008262

"72" Slicer Applicator: 1272

Paper Feed Machine: D1007130-A

Slicer Applicator: 636

Cheese Barrel Cuber: 600-2139

Slitting Machine: 5000-3

Slicer/Applicator: 1204

Sauce Applicator: SA-..

Topping Applicator: AP-..

Flat Belt Conveyor: FB-....

Alignment Conveyor: AC-....

Round Segment Conveyor: RB-....

Sauce Applicator: SA-..

Topping Applicator: AP-..

Flat Belt Conveyor: FB-....

Alignment Conveyor: AC-....

Round Segment Conveyor: RB-....

Conveyor: LC-....

Slicer Applicator: SA-3517-2

GSE, INCORPORATED

FARMINGTON HILLS, MICHIGAN

Platform Scale (w/Suitable stand):  
or floor mounted): 4430....,  
4440...., 4450....Platform Scale: 454.-S, 457.-S,  
458.-SB. F. GUMP

BUFFALO, NEW YORK

Bar-Nun Incline Pressure Sifter:  
CP-43

- H -

H & R FIBERGLASS, INC.

SOUTH CHICAGO HEIGHTS, ILLINOIS

Dry Ice Storage Container: HR-PB

HABASIT BELTING, INC.

HAMBLEE, GEORGIA

Belts (Food Contact) (Smooth side  
for product contact): (PV-20,  
PG-20, FAB-5E, FAB-8E, FAB-12E,  
FNB-5E, FNB-8E, PUG-8NF-VAR-2,  
FNB-3P, FNB-2E, FAB-2EBelts (Packaged Product Only):  
FNI-2E, FNI-12E, PF-10 (Belts  
with cotton carcasses must have  
edges sealed with acceptable  
compound)Belts (Food Contact): FAW-5E,  
FAF-12EHALL EQUIPMENT COMPANY

ALTO, GEORGIA

Conveyors: FBA..., FBB...,  
FBVA..., FBVB..., HFBA...,  
HFBB..., HFBA..., HFVBV...HAMILTON KETTLES

CINCINNATI, OHIO

Kettle w/Agitator: A  
Open Top Kettle (No Agitator) CW,  
A, B, C, SA, SBS/S Perforated Basket: BA  
Agitator Single Motion: SM-1, SM-2,  
SM-3

Heat Exchanger: SC

Plug Valve: 3, 4

Double Motion Agitator: DM-US  
Triple Motion Agitator w/Welded  
Paddles: TA-1, 2, 3, 4

Pressure Cooker Kettle: PC-US

HAMILTON TANK AND METAL WORKS

BROOKLYN, NEW YORK

S/S Roasting Machine 707

HAMJERN A/S

N 2301 HAMAR, NORWAY

Cattle Hide Puller: 35

Stripping Knife w/Sterilizer:  
"Hamjern" 10-4Lifting Support Boom: "Hamjern"  
10-.

Shank Lifter: "Hamjern" 10-1

Hide/Pelt Puller: "Hamjern" HJ10

HAMMERLUND MANUFACTURING COMPANY, INC.

HOPKINS, MINNESOTA

Meat Cutting Table: HF-122

Conveyored Boning Table: MLH-503

Conveyor: MLH-502-A, 502-A

HANTOVER, INC.

KANSAS CITY, MISSOURI

Tag Tastener: Tag Fast II

Tag Fastener Gun: Tag Fast III

Offal Chill Basket: 17521

S/S Curing Soaking Vat: 17551

Round Nose Truck: 16951

Galvanized Truck: 16976

General Purpose Truck: 17002

Utility Truck: 17251

S/S Heavy Duty Meat Truck

Galvanized Heavy Duty Meat Truck

S/S Meat Truck: Cat. #16605

Cattle Paunch Truck: 16902

|                                    |  |                                       |
|------------------------------------|--|---------------------------------------|
| Rohwer Meat Filler: 21820          | "Hamjern" 10-4                             | CORP., FRAMINGHAM, MASSACHUSETTS      |
| Bottom Dump Bucket: 1340-X         | Lifting Support Boom: "Hamjern"            | Pan Greaser: 6400, 6600               |
| Screw Conveyor: 66                 | 10-.                                       |                                       |
| Conveyor: 65                       | Shank Lifter: "Hamjern" 10-1               | <u>HAYSEN MFG. COMPANY</u>            |
| Mold Truck: 226                    | Hide/Pelt Puller: "Hamjern" HJ10           | SHEBOYGAN, WISCONSIN                  |
| Batching Conveyor: 64              | Centrifugal Beef Foot Cleaner:             | Packaging Machine: Econ-O-Line        |
| Tables: 2000, 3200, 4400           | 76P, 77P, 87P                              | Horizontal Form-Fill-Seal             |
| Sausage Cage: 1860                 | Hoof Remover: "Deser"                      | Packaging Machine: RT-110,            |
| Lazy Susan Tables: 5100            | Turbovac Vacuum Packaging Machine:         | RT-112, RT-113, RT-114, RT-118,       |
| Trucks: 17021, 16921, 16926,       | SB320, SB415, SB415H, SB500,               | RT-413, RT-414                        |
| 16932, 16938                       | SB500-11", SB800, SB1000,                  | Vertical Form, Fill, & Seal           |
| Offal Pan Truck: 17501             | SB1000-11"                                 | Packaging Machine: A, B, C, CM,       |
| Head Flush Cabinet: 19250          | Vacuum Stuffer: "OMET" TCS-300-HF          | AP-16                                 |
| Pan Truck: 7304                    | Mini Smokehouses: "AFOS" 60 and 120        | Vertical Form, Fill, and Seal         |
| Smokehouse Tray: 15537             |  | Machine: 2&2, "ULTIMA" 7-...,         |
| Smokehouse Trays (Nylon Coated):   |  | 12-..., 14-..., 22-..., 95-..., S.F.  |
| 15600, 15603                       | <u>HAPMAN CONVEYOR COMPANY</u>             | Wrapping Machine: 43-L                |
| Smokehouse Truck: 15536            | KALAMAZOO, MICHIGAN                        | Flex-Vac Pouch Packaging Machine:     |
| Smokehouse Cage: 15535             | Conveyor: P-300                            | 6-9-....                              |
| Perforated Cook Basket: 23431      | <u>HARKNESS FOODS, INC.</u>                | Flex-Vac-Rotary Pouch Packaging       |
| Cook Tank, Open Top: 23430         | RHODE ISLAND                               | Machine: 6-7-..., 6-10-....           |
| Tripe Umbrella: 3636               | "Steen" Poultry Skinning Machine           | Dataweigh Combination Weighing        |
| Wire Basket: 15513, 15515          | III  | Systems: ADW-...-RW1-....,            |
| Wire Basket, Nylon Coated: 15514,  | Poultry Skinning Machine Feeder:           | ADW-....-RW-....                      |
| 15516                              | 11   |                                       |
| Tripe Scalders: 36...              | Poultry Thigh-Drumstick Deboner:           |                                       |
| Revolving Tripe Inspection Stand:  | 147  |                                       |
| 19346                              |  | <u>HEAT &amp; CONTROL, INC.</u>       |
| Revolving Head Flushing Stand:     | <u>WALTER HARNED COMPANY</u>               | SAN FRANCISCO, CALIFORNIA             |
| 4868, 4868-S                       | WICHITA, KANSAS                            | Breaded Product Fryer: BPF            |
| Collapsible Sausage Cage: 15765,   | S/S Pickle Pump (for manual pumping        | Oil Heat Exchanger: HHXIA15           |
| 15765-S                            | operations): SS133EC, SS233EC,             | Motorized Catch Box: MCB, DPF         |
| Special Smokehouse Tree: 15717,    | SS133EG, SS233EG                           | Electric Oven: 1R                     |
| 15717-S                            | Smokehouse: 300S, 400S                     | Feed Conveyor: FC                     |
| Ham and Bacon Tree: 15713,         | Low Voltage Electrical Stimulator:         | Flour Applicator: BB-D                |
| 15713-S, 15703, 15703-S            | 48 VAC                                     | Wet Feeder: BB-WF                     |
| Head Inspection Rack: 19230        |  | Batter Applicator: BB-B               |
| Stationary Viscera Inspection      | <u>HARRISON HOUSE</u>                      | Transfer Conveyor: BB-C               |
| Table: 19201                       | FT. WAYNE, INDIANA                         | Heat Exchanger: HU, HAU               |
| Hog Viscera Inspection Table:      | Bagging & Pasta Table: 147                 | Multi-Purpose Oven: MPOB-....,        |
| 19265, 66-VP (Sanitized with 180   | Bagging & Sorting Table: 75                | MPOC-...., MPO-D-....-2L              |
| F. water.)                         | Onion Bin: 91                              | Multi-Purpose Ovens MPO-D-....,       |
| Revolving Head Flush Cabinet: 4868 | Onion Cutter: 92                           | MPO-D-....E                           |
| Ham and Bacon Truck: 17132         | Poultry Bin: 38                            | Electric Multi-Purpose Oven:          |
| Cook Truck: 11619                  | Table: 66                                  | MPOC....                              |
| Liver Truck: 17110                 |  | Char-Broil Brander: CBBA-30           |
| Dump Bucket: 22050                 | <u>RUSSELL HARRINGTON CUTLERY, INC.</u>    | Continuous Oil Filter: CF-5112        |
| Shelf Trucks: 7281, 17360, 17361,  | SOUTHBRIDGE, MASSACHUSETTS                 | Continuous Fryer: MPF-....            |
| 17362, 17363, 17364, 17365,        | Carcass Saw: M-59                          | Two Zone Gas Fired Oven               |
| 17366, 17367, 17368, 17380, 17385  |  | MPO-d-....-2z                         |
| Loaf Chill Truck: 17536            | <u>HARRISON'S WELDING AND FABRICATING</u>  | Computerized Weighing Scale:          |
| Head Work-up Table: 19220          | INC., KNOXVILLE, TENNESSEE                 | CCW-...-RLC-WP-T,                     |
| Pluck Table: 19215, 19213          | Conveyor: H.W.F. 1982-1                    | CCW-...-RLC-WP-S                      |
| Cattle Paunch Table: 19278         |  | S/S Computerized Weighing Scale:      |
| Loin Rack: 15720                   | <u>HARTMAN SCALE COMPANY</u>               | "ISHIDA" CCW-S-2-....                 |
| Plastic Offal Tray: 17224          | PERKASIE, PENNSYLVANIA                     | Rotary Brander: RB-....               |
| S/S Boning Conveyor: 65-SSB        | Digital Scale: DJ-320                      | <u>HEAT SEALING EQUIPMENT COMPANY</u> |
| S/S Molds: 30000 thru 30053        |  | CLEVELAND, OHIO                       |
| S/S Loaf Pans: 30000-93            | <u>HAULTAIN-CHAMPION COMPANY</u>           | Wrapping Unit: 110                    |
| Hog Scalding Tub: 50137            | OAKLAND, CALIFORNIA                        | Wrapping Table w/Film Dispenser:      |
| Boning Tables: 2400, 3000          | Belt (Food Contact): (Food King)           | HTP-...                               |
| Sausage Stuffing Table: 2500       | 58-NOS, (Food King) 78-NOS, (Food          | Vertical Primal Wrapper: VPW-50,      |
| Sausage Hanging Truck: 15641       | King) 98 NOS, Sno-Tex, Sno-Tex             | VPW-60                                |
| Cattle Head Inspection Trucks:     | Junior                                     | Primal Wrapper: PW-36, PW-42          |
| 17040, 17401                       | Belt (Fully Packaged Product): 3           | Wrapping Machine: 1-..., 6-...,       |
| Gambreling Table: 19258            | ply Sno-Cone (Rough Top)                   | 8-..., 9-...                          |
| Table: 66-VP                       |  | Belt Sealer: 555, 560                 |
| S/S Slat Top Conveyor 66 SLT       | <u>HAUSER MACHINERY LIMITED</u>            | S/S Tables: KK-1S, KS-1S              |
| Liver Truck W/Drip Pan: 17107      | SCARBOROUGH, ONTARIO, CANADA               |                                       |
| Tripe Washer & Cleaner: 57, 67,    | Gravity Filler: T-85                       |                                       |
| 68, 88                             |  |                                       |
| Tripe Defatting & Refiner: 555R,   | <u>HAYES MACHINE CO.</u>                   |                                       |
| 666R, 68R                          | MARSHALL, MICHIGAN                         |                                       |
| Washer Elevator: 475               | Cartoning Machine: CM-100C-S,              |                                       |
| Refiner Elevator: 375              | 515-B-...-S                                |                                       |
| Inspection Table: 1000             |  |                                       |
| Stripping Knife/with Sterilizer:   | <u>HAYON MANUFACTURING AND ENGINEERING</u> |                                       |

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE

Filling Machine: DM-500, DM-60-CB,  
DM-120  
Filling Machine: MR..., PMR...,  
EC..., PMRD/75/42  
Automatic Hog Carcass Splitter:  
60..  
Vacuum Can Sealer: SHV-40A

HEMA INTERNATIONAL, INC.

SALT LAKE CITY, UTAH

Filling Machine: MPF.....

HENNY PENNY CORPORATION

EATON, OHIO

Deep Fat Fryer: 500 PHT, 600 PHT  
Breading Machine: BM-110

GEBRUER HERLITZIUS GMBH CO. KG

SOEST WESTFALEN, WEST GERMANY

Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY

Belts (Food Contact) White:  
67-4076, 4080, 7-4801, 7-4071,  
7-4097, 22-3016, 22-3021, Tan:  
67-4075, 4078  
Belts (Packaged Product Only):  
7-4076

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE

Neck Breaker: I, II

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA

Leg Holding Machine with  
Sterilizer: 333HILL AND SON, INC

BALL GROUND, GEORGIA

Poultry Thigh Deboner: M-1200,  
M-1200-AHINDS-BOCK CORP.

REDMOND, WASHINGTON

Conveyor: SC....

Piston Filler: SP-64, SP-128,  
2P-64, 2P-128, 2P-156, 4P-08,  
5P-03, 6P-02, .P..., ..P...  
"U" Shaped Hopper with Agitator:  
UHA...

Pumps: P..., P....H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK

Poultry Sizer: SS-70, SS-70...  
Product Flow Divertor: MFDA...  
Checkweigher AA-78, AA78...,  
AA78-PWP  
Scale: HEC-85, PWP Product Flow  
Divertor: MFDA2  
Metal Detector (without conveyor):  
MD  
Metal Detector Search Head (for  
packaged product only): MD-2

HOBART CORPORATION

DAYTON, OHIO

Band Saw: 5212, 5216, 5514,

5514-HS, 5614DU, 5614DU-HS,  
5216-D, 5614TNU, 5614TNU-HS  
Belt Conveyor: BC-1813  
Vertical Conveyor: SC-90-56,  
SC-90-56A, SC-90-66  
Loaf Conveyor: CB-0606  
Blender: BL-20, BL-30G  
Food Cutter: 8141, 8181-D  
Grinder: 4046, 4056, 4146, 4152,  
4156, 4166, 4256, 4632, 4732, 4812,  
4822

Mixer: A-200-D, D-300-D, H-600-D,  
L-800-D, M-802-U, M-802-UG,  
V-1401-U, V-1401-UG, H-600-DT,  
D-300-DT, A-200-DT, AS-200-D,  
AS-200-DT, A-200-FD,  
A-200-FDT, AS-200-FD, AS-200-FDT

Mixer/Grinder: 4266, 4346, 4352,  
4246, 4356A, 4356J, 4246-S,  
4246-HD

Mixer/Grinder/Chiller: 4356C  
Vertical Cutter/Mixer: VCM-25, US,  
VCM-40 US, VCM-130 US

Patty Machine: PM-60, PM-60-A

Rotary Meat Flaker: RF-15

Slicer: 1612, 1712

Tenderizer: 403-U

Larding Attachment: 21

Loaf Mold: 80

Wrapping Machine: FC, ESW

Wrap Station: W-3

S/S Scales: Standard 7000 Series  
Scales: 402, 1733-P, 1733-SS, 3000,  
7000, 1500 U, 1500 VU.

Scales (with Separate Table or  
Stand): 1000, 1000S, 2000S,  
1510U, 1510-2U, 1540U, 1520,  
1541, 1800, 1840, 1850, 1860,  
1841, 1870

Counter Beam Scale: 41-1000SP,  
41-1050SP

Spring Dial Scale: 45-1000SP,  
45-1050SP

Single Beam Scale: 45-3132-HOB-SP

Double Beam Scale:

41-3132-HOB-A21-SP

Full Capacity Beam Scale:

41-3132-HOB-H03-SP

Bone Dust Remover: ABR-1-U

Cutter/Mixer: HCM-300, HCM-450

Scale Counter Spring Dial: HOB-15

Saws-Slant: 5700D

Saws-Vertical: 5701D, 5801

Scale & Packaging System: 5000,  
1865

Receiving Scale: 7900...

Scale: 1871

Molder: 80A, 80

Refrigerator, Model Q.. S/S

Freezer, Model QF..S/S

Food Cutter: 8186-U, 84186-U

C. HOEGGER & COMPANY LTD.

SWITZERLAND

Alpina Cutter: PB-50, PB-60,  
PB-80, PB-125, PB-200, PB-300,  
PB-500

Alpine Clipping Machine: DK-1060

Automatic Vacuum Filler and  
Stuffer: KF-1100, KF-1070,  
KF-1140

Alpina Vacuum Cutter: PBV-200-1110,  
PBV-330-1110, PBV-540-1110

HOEGGER ALPINA A.G.

GOSSAU, SWITZERLAND

Piston Stuffer: "Alpina"

EWF30-1150

HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA

S/S Chill Tank: TD-84

Cooked Poultry Parts Deboner:

CWM-84

Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA

Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORP.

PARK FOREST, ILLINOIS

Conveyor: 611

Grinder-Mixer: GMG, GMG-150,  
GMG-180, GMG-180A, GMG-175

Patty Machines: Super 54, 400,  
500, 500A, 580, Powerform 800,  
Powerform 840, 840-A, 200-U,  
HG-850, 2077

Conveyor: 612

Tenderizer: AMT-650, AMT-625,  
625-A, 625-B, 675

Meat Log Cutter: 369

Speed Steak Machine: BA

Power Core Conveyor: 845, 805

Seasoning Injector: 660

Hydraform: 670, 670-A

"Cow Puncher" Scoring Conveyor:  
837, 814, 535

Cheese Spreader: CS..

Patty Machine: 879, 880

Loading Conveyor: 818

Precision Bulker: 120

Automatic Feed Grinder: 190

Patty Machine: 865

Pisten Stuffer: 25S, 55S

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA

Tote Boxes: Types 1, 2, 3, 4, 5, 7

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA

Filling Machine w/o Agitator:  
DF-10, DF-20Agitator for Filler: DF-10,  
AD7-10/20

Packaging Machine: CM-13

Tray Sealing System: TR-2S

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA

S/S Dial Scales w/Dashpots

(Platform with welded studs &  
wing nuts for easy removal):  
28DS, 1000DS, 24DS, 5DA, 10DS,  
20DS

Dial Scales w/Dashpots: 5DC, 10DC,  
20DC, 24DC, 28DC, 2000DCHOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504,  
1000, 505, 1500, 1501, 1600,

1000-B, 2500, 1000C, 1000D

Vacuum Packaging Machine: 2600,

4000

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA

Flo Fill Filler: HB-....-DA,

HF-....-DA, HA-....-DA

HOWE CORPORATION

**CHICAGO, ILLINOIS**  
 Ice Flaker (w/Storage Bin): 20-E  
 Ice Flaker (Hanging): 30-EE  
 Ice Makers: 10-E, 15-E  
 Ice Flakers: .E, ...E

**S. HOWES COMPANY**  
**SILVER CREEK, NEW YORK**  
 Incline Screw Conveyor  
 Mixer: DA-...

**HOWE-RICHARDSON SCALE COMPANY**

**CLIFTON, NEW JERSEY**

XL Beam Scale (w/S/S Platform & a Stand): 5400-S, 5401-S, 5402-S  
 Magna-Weight Bench Scale (w/S/S Platform & a Stand): 5600-1-S, 5700-1-S, 5800-1-S

XL Dial Scale (w/S/S Platform & a Stand): 6400-S, 6401-S, 6402-S  
 XL Weight-O-Graph Scale (w/S/S Platform & a Stand): 7401-S, 7402-S

Magna-View, DPMV, Scale (w/S/S Platform & a Stand): 9300-1-S, 9400-1-S, 9500-1-S  
 Magna-View, SPMV, Scale: 9600-1-S, 9700-1-S, 9800-1-S

Mechano-Weight Scale (w/S/S Platform & a Stand): 5700-3-S, 5800-3-S

**A. W. HUGHES COMPANY**

**BENSENVILLE, ILLINOIS**

Aer-Vac Unit  
 Comvac Unit  
 Rotoclaw: Mark II  
 Rotocleaver: Mark III  
 Rotoclaw Junior

**HUGHES CO., INC.**

**COLUMBUS, WISCONSIN**  
 Rotary Drum Blancher: 02585, 02586, 02587, 02867  
 Auger Blancher: 80, 120, 160  
 Oscillating Conveyor: 100  
 Insulated Rotary Drum Blancher: 06104, 06109, 06114, 06179  
 Insulated Rotary Blancher: 06-250  
 Belt Cooler: 12-636  
 Dewatering Shaker: 22  
 Cooling Rinse Reel: 03-300

**HUNTINGTON INDUSTRIES**

**BETHRAYA, PENNSYLVANIA**  
 Tray Maker Machine

**HUSSMANN FOOD SERVICE COMPANY**

**ST. LOUIS, MISSOURI**  
 Continuous Oven: CTX-Gemini

**H-WORTH, INC.**

**SHEBOYGAN FALLS, WISCONSIN**  
 Sausage Machine: 100

**HYCOR CORPORATION**

**LAKE BLUFF, ILLINOIS**  
 S/S Rotary Strainer: RSM....

**HYDRO-THERMAL CORP.**

**MILWAUKEE, WISCONSIN**  
 Wizzard Drum Opener: F (Cut Outside the Chime)

**JYTROL CONVEYOR COMPANY INC.**

**JONESBORO, ARKANSAS**  
 Poultry Parts Conveyor: TR-78

Conveyor TA-79-G

- I -

**ICORE DIV./ACUREX CORP.**

**MOUNTAIN VIEW, CALIFORNIA**  
 Checkweigher-Classifier: 400 Series, 500 Series, 1200 Series, 1700W, 1700S/S, 2000W, 2000S/S Series  
 Sorting Conveyor, Channelizer: CH Metal Detector (For Unpackaged Product): 60 Series, 70 Series, 80 Series  
 Checkweigher: Mark II, Mark IIA, Mark III  
 Weightable/Conveyors: Frame 22, Frame 23, Frame 33, Frame 40

**IDEAL EQUIPMENT CO., LTD.**

**MONTREAL, QUEBEC, CANADA**  
 Packaging Machine: SL...

**ILLINOIS CUSTOM EQUIPMENT COMPANY**

**BEDFORD PARK, ILLINOIS**  
 Cap and Clip Cutter: 350-1, 350-2  
 Chub Cutter: CC-1, 11

**IMA INDUSTRIA MACCHINE**

**ITALY**  
 Tortellini Machine: MGT 250, MGT..PL..., AA...  
 Ravioli/Tortellini Machine: MGC..P/..., R/N....  
 Sheeter/Kneader: SA..., CA...

**INAUEN MASHINEN A.G.**

**HERISAU, SWITZERLAND**

Vacuum Packaging Machines, Series VC\999: 01DK/01DKN, 03DK/03DKN, 04DK/04DKN, 07DK, 07DKB, 07DK/DKN, 06E  
 Hot Water Shrink Tanks: 25.48E, 25.48D, 62.41, 85.47E, 85.47D  
 Bag Loading System: VC 999  
 Bag Dispenser: Series VC-999

**INDUSTRIAL DESIGN & MACHINE CO.**

**NORFOLK, VIRGINIA**  
 Fat Measuring Tool: H-2622-R1  
 Ham Circumference & Carcass Length Measuring Tool: H-2622-R2  
 Ham Gauge Tool: G-2789-1

**INDUSTRIAL GAS DIVISION**

**AIR PRODUCTS AND CHEMICALS, INC.**  
**ALLENTOWN, PENNSYLVANIA**  
 Freezer: "Cryo-Quick" GR.-....-PO

**INDUSTRIAL INNOVATIONS, INC.**

**RENFREW, PENNSYLVANIA**  
 Liver Dewatering System (Incline Conveyor, Dewatering Shaker, and Lazy Susan): APS-3

**INDUSTRIAL METAL PRODUCTS CO. INC.**

**SAN BRUNO, CALIFORNIA**  
 Vibrating Conveyor: 711

**INDUSTRIAL KNITTING INC.**

**MONTREAL, QUEBEC, CANADA**  
 Fully Automatic Netting Machine: 44 Air Operated Meat Stuffing Machine: 1616

**INDUSTRIAL MARKETING INTERNATIONAL**

**SOUTH ORANGE, NEW JERSEY**  
 Closing Machine: YR:SV

**INDUSTRIAL PARK MACHINE & TOOL CO., INC., SOUTH CHICAGO, ILLINOIS**  
 Excel Pak Systems Cartoner: A4-83

**INDUSTRIAL SPECIALTIES CORP.**

**NIXA, MISSOURI**  
 Automatic Turkey Basting Unit: 5T

**INDU-TRONICS**

**GAINESVILLE, GEORGIA**  
 Automatic Poultry Sizing Scale: SMS-SSL836, 200BB "Silverline", Silverline system "XL"

**INTEGRAL PROCESS SYSTEMS, INC.**

**PARK FOREST, ILLINOIS**  
 Cryotransfer Freezer: 18-11, 24-11, 36-11, C....  
 Nitrogen Freezer: ..2, ..3, ..4  
 Cheese Applicator: C-24, C-36  
 Sauce Applicator: S-24, S-38  
 Shuttle Conveyor: 618, 624, 836, 848, SC..., SC...., SC....S  
 Cryotransfer Freezer Tunnel: XB..., C (Carbon Dioxide), CK (Liquid Nitrogen)  
 Automatic Patty Collator-Shingler: IPS-SG02  
 Conveyor: 2-30, C.T.  
 CO2 Freezer: C-.....-1

**INTERNATIONAL MARKETING**

**LINCOLN, NEBRASKA**  
 "Dura Life" Plastic Drums: Sealable Plastic Head and Slipon Lid

**INTERNATIONAL OFFICE APPLIANCES**

**NEW YORK, NEW YORK**  
 Cyclone Meat Roll Tying Machine: TS25  
 "Dove" Meat Roll Tying Machine: DT1  
**INTERNATIONAL SALT COMPANY**  
**CLARKS SUMMIT, PENNSYLVANIA**  
 Brine Tank: Wood  
 Lixator: Sterling  
 Brinemaker "Sterling Brinopak": IS-....  
 Pur-O-Pak Brine Purification System: PP3000, PP6000, PP12,000  
 Fiberglass Polyester Brine Tank: 81-060

**INTRALOX, INC.**

**NEW ORLEANS, LOUISIANA**  
 Belt (Food Contact) Plastic Open Hinge: KDL0900  
 Belting (Food Contact): Flat Top Intralox CD-1  
 Belt (Food Contact) 1" Pitch Flush Grid: 10800, 10800 FLT  
 Belt Open Area: 30000  
 Plastic Belts (Food Contact): Plastic Open Hinge w/Side Guards: 10900SG  
 Plastic Open Hinge w/Streamlined Flights: 10900 FLT  
 Plastic Open Hinge w/Streamlined Flights and Side Guards: 10900 FLT/SG  
 Belt (Food Contact) 1" Pitch Raised Rib: 10880, Plastic Open Hinge: 400-OH, Plastic 100 FG

IOWA BEEF PROCESSORS, INC.

DAKOTA CITY, NEBRASKA

Hide Stripper: D

Edible Fat and Bone Cyclone: FBC-1

IRVINE COAST ROYALTIES, INC.

NORTH HOLLYWOOD, CALIFORNIA

Spiral Slicing Machine: 1025

ISLAND EQUIPMENT COMPANY

HIALEAH, FLORIDA

Bone Conveyor

ITC BREDDO DIVISION

KANSAS CITY, KANSAS

"Likwifier" Mixer: LOR-...,  
 LOR-..., LOR-..., LOS-...,  
 LOS-..., LOS-..., LORW-...,  
 LORW-..., LORW-..., LOSW-...,  
 LOSW-..., LOSW-....

ITT ENGINEERED VALVES

LANCASTER, PENNSYLVANIA

Diaphragm Valve: Series 4940-802-R2  
 Sanitary Type Diaphragm Valve:  
 ...-4920-..., ...-4120-...,  
 ...-4930-..., ...-4130-...,  
 ...-4940-..., ...-4140-...,  
 ...-4770-..., ...-4170-...,  
 ...-4790-..., ...-4190-....

LEN E. IVARSON INC.

MILWAUKEE, WISCONSIN

"Schroder" Kombinator MKB  
 04/1781400 w/pump KL05, UKB  
 04/1781400 w/pump KL05  
 Margarine Packaging Machine "Bock"  
 FOB....  
 "Benhil" Margarine Filling &  
 Packaging Machine: 8345

- J -

J & B SAUSAGE COMPANY, INC.

WAELDER, TEXAS

S/S Meat Tumbler: VT-1000

JABSCO PRODUCTS A UNIT OF ITT CORP.

COSTA MESA, CALIFORNIA

Sanitary Pumps: Series 15010,  
 15030, 15050, 15070, 15170  
 Sanitary Positive Displacement  
 Pumps: 25500, 25550, 25600,  
 25650, 25750, 25800, 25850  
 Sanitary Centrifugal Pumps: 701,  
 702, 703

JACCARD CORPORATION

ORCHARD PARK, NEW YORK

Steak Cutter (Portion-Matic): 1070,  
 1070-A  
 Slicer (Instant-Matic): CKS  
 Tenderizer (Tender-Matic): CA-100,  
 E-80, E-90, CA-101, CA-102, H, J,  
 E-93  
 Skinning Machines: GG-35G, GG-50G,  
 GG-45  
 Vacuum Packaging Machine: VC999...  
 "Super Jumbo"  
 Dicers: TA-84, TA-84S, TA-108S,  
 Treif Junior  
 Dicers: TA-108/3 and TA-108/4  
 Dicer/Slicers: Piccolo II, DerBy,

Sprint, Unimat 108, Unimat 108/2,  
 CuBemat 120, CuBemat 144

Injector Pokomat: P30/450, P8/270,  
 P20/310, P10/300, P14/300  
 Skinning Machines: GG-35P,  
 GG-35PB, GG-50A

Meat Slicer: TK-640, TK-920,  
 TG-180, TG220  
 Automatic Pickle Injector: PI-...,  
 PI-7, PI-9, PI-13, PI-16, PI-25,  
 PI-40, PI-80

De-Rinding Machine: N-520

JACOBSON MACHINE WORKS, INC.

MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"  
 1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGAR, INC.

TAMPA, FLORIDA

Vacuum Tumbler: 4  
 S/S Vacuum Tumbler: 3  
 S/S Vacuum Tumbler: 5, 6  
 S/S Meat Loader: 2  
 Injector Tenderizer: 3  
 Tenderizer: 2T

JAMAR CORPORATION

ELMHURST, ILLINOIS

S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES

CHICAGO, ILLINOIS

S/S Wire Belt Conveyor: J-100,  
 JD-200, JD-300, JT-400

J AND R MANUFACTURING

MESQUITE, TEXAS

"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JANES

STOCKTON, CALIFORNIA

Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION

MIDDLETOWN, CONNECTICUT

Vent Cutter: VC (Surfaces of  
 machine contacting carcasses  
 must be sanitized between each  
 use with 180 F. water or solution  
 of 20 ppm residual chlorine at  
 point of use.)

Dehider w/Rear End Exhaust: JC-1  
 Hydraulic Hock Cutter & Dehorner:  
 25C, 26K

Hydraulic Dehorner: 50-D

Hydraulic Cutter;  
 Hock/Dehorner/Loin Dropper: 30CL  
 Hydraulic Beef and Hog Head

Dropper: 3HD

Dehider: Starcraft

Air Scribe Saw: 600F, 600G

Air MultiPurpose Saw: 700F, 700G

Air Scribe &amp; Loin Saw: 800F, 800G

Air Saw: 900F, 1000F

Sheep Brisket Shear: "Real Cold",  
 423-3

Hog Neck Breaker: 3300 HNB

Pneumatic Hock Cutter: 400 HC

Hock Cutter: HC-400, HC-500

Electric Bone Saw: 4001, 4002

Brisket Saw: 5 DM, MG-1

Electric Dehider: DH-1, DH-2, DH-3,  
 DH-4

Hydraulic Carcass Splitting Saw:  
 "Hydra-Splitter", OTT.

Loin Dropper: 25CL

Lung and Kidney Remover: LKE-1

Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities  
 must be provided. This will  
 include a hot water hose with an  
 adequate supply of 180 F.  
 water.): H080, S760

Sig Flaying Knife (Not acceptable  
 for trimming grubs)

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure  
 Bird Washer with Chlorinator:  
 TC-100, C-100

Carcass Band Saw w/Water Flush and  
 Anti Drip Device: "Buster" III,  
 IV, V (The water flush device does  
 not preclude a suitable  
 sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass

Stimulator: BV-80

Saw (one-piece blade): Wellsaw 404,  
 424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe &amp; Loin Saw: 800 FS

Hydraulic-Hog Brisket Saw: HBS-2,  
 HBS-3

Pneumatic Poultry Neck or Leg

Cutter: CPE

Pneumatic Turkey Neck or Leg

Cutter: CPP

Tongue Bone Cutter: TBC

Dehider: Starcraft III

DONALD S. JARVIS, INC.

EDGE MONT, PENNSYLVANIA

Scalder: H71-375

"HollyReynolds" Chill Vat: 160

JASEC, INC.

ATTICA, INDIANA

Electric Carcass Stimulator: ..AC,  
 ...AC, ..DCJ. D. EQUIPMENT COMPANY

DALLAS, TEXAS

Cooker: CD-1, CD-2

Dip Tank: BT-1

JENSEN ASSOCIATES INC.

RIVER VALE, NEW JERSEY

Chicken Dolly

Cutting Board: Thermo-Plastic

JET SPRAY

WALTHAM, MASSACHUSETTS

Refrigerated Dispenser: TJ3

JETNET CORPORATION

CARNEGIE, PENNSYLVANIA

Applicator (Jettyer Netting):

Hand CHL, Hand CHM, Hand CXHL,

Pneumatic FF-1001-Type-CAL,

Pneumatic FF-1001-Type-CXAL

Net Loading Cartridge: S/S

"NetMatic" Net Loader: F-4000

J-HAWK PLASTICS

LEAWOOD, KANSAS

Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.

WINNIPEG, MANITOBA, CANADA

Cattle Head Skinning Stanchion:  
JPH-2

Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.

PLAINFIELD, WISCONSIN

Horizontal Cheese Block Cutter:  
CJ.....JONES & HUNT INC.

ORWIGSBURG, PENNSYLVANIA

Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEGAN, ILLINOIS

Band Saw (Packers): 19-A, 53-A,  
54-A

Ribbon Blender: SRB-...

Traveling Table Band Saw: 200S

Stationary Table Band Saw: 190S

Ham Tumbler: HT...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS

Greer Battering Machine: FBA

Greer Breading Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS

"CLASS" Water Spray Cabinet: 1020  
"CLASS" T-Bar Product Conveyor:  
1060

"CLASS" Automatic Loader: 1080

"CLASS" Belt Unloader Conveyor:  
1070"CLASS" Brine Deluge Cabinet:  
10340"CLASS" Coagulant Deluge Cabinet:  
1050

"CLASS" Cook Cabinet: 1010

Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY

SUFFERN, NEW YORK

Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO

Fibre Glass Tank, Acceptable for  
brine & water storage.JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE

Fiberglass Storage Tank: 142  
(Acceptable for storing water or  
brine.)JVR INDUSTRIES

BUFFALO, NEW YORK

Vacuum Packaging Machine: CV-3CS,  
CV-8CS

- K -

K-TRON, INC.

SCOTTSDALE, ARIZONA

S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS

Foil Crimper: HCT-802, HCT-801,

HCT-803

Foil Container Closing Press:

ACM400

"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES

WYCOMBE, PENNSYLVANIA

Stand and Mounting Bracket: 100

Link Conveyor: 110

Stuffing Table: 120

KAMFLEX CORPORATION

ADDISON, ILLINOIS

Conveyor: 700-...., 700A-....,

702-...., 703-....,

704-...., 705-...., 715-....

810-...., 811

S/S Conveyor: 732-...., 733-....,  
734-...

Boning Conveyor: 771

Walking Beam Conveyor: 781

S/S Wire Belt Conveyor: 731-...

Lazy Susan Turntable: 901-....

S/S Multi-Level, Packoff

Turtable/Conveyor System:  
905-...

Metal Detector Conveyor: 791-...

Metal Detector: 510-...., 520-....

KANAFLEX

COMPTON, CALIFORNIA

Clear Hose: Series 200SFG, 210HFG  
Hose: 290 FGKARRES GMBH AND COMPANY KG.

STUTTGART, WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,  
U2800/3, U2800/4, 1600KARTRIDG PAK, INC.

DAVENPORT, IOWA

Packaging Machine (Chub): 40, 41,  
33, 34, 36, 37, 38-1, 39, 42-1,  
42-2, 50, 43, 44-3

KP Vacuum Bagger: 306-2, 306-3

Vacuum Deaerator: 201-1

Weiner Stripper: 302-2, 302-3

Kartridg Pak Deboner: 312-1

Meat Chiller: 312-1-C

Meat Stuffing Pump: 313-1, 313-2

Compensating Cylinder: KS

Deboner: 318-1, 318-2, 318-3

Continuous Anyl-Ray Fat Analyzer  
M-401Deboner: 318-2B (To Be Used in  
conjunction with Bone Press:  
312-1.)

Packaging Machine, Chub: 38-2

Meat Sample Compactor: 316-S1

"Anyl-Ray" X-Ray Fat Analyzer:  
M-201, 316-3Mechanical Deboning Machine:  
318-2A, 318-2., 318-2.., 318-3..,  
318-3.., 318-23.., 318-23..

Anyl-Ray Fat Analyzer: 316-4A

Pump Feeder: 318-P

Portable Fat Analyzer (Par): 322-1

Tortilla Folder: 323-1

Continuous Anyl-Ray Rat Analyzer:  
M-401-..KASON CORPORATION

LINDON, NEW JERSEY

Vibroscreen: K-30-1-SS

HENRY B. KATZ ASSOCIATES

SHORT HILLS, NEW JERSEY

Automatic Giblet Wrapping Machine:  
K-WrapperKEATING OF CHICAGO

CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet:

TS-14,-18,-20,-24

"Wimco" Oven w/S/S Interior &  
Exterior: 27-2 DOXXSKEEBLER MFG. COMPANY

CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must be  
removed daily unless solidly  
welded to shaft.)Cooker: Jourdan (Equipped with S/S  
pipe and sanitary pump which can  
be readily disassembled for  
cleaning.)

Shoulder Knife: 458

S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN

Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA

Mill, Betagrind: BG34-SS  
(Dry Product Use Only)KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN

Boning System: "Been-A-Matic" 001

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN,  
C14E, C14ENKENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series  
K-...

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series  
K-...

Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130,  
KM-160Beef Splitting Saw: KM-75, KM-151,  
KM-203, 200

Beef Brisket Saw: KM-153, KM-500

Hog Brisket Saw: AHB, EHB

Dehorning Saw: KM-650, AD

Breaking Saw: 600, Colt

Ham/Shoulder Marking Saw: 149, AM

Combination Ham &amp; Shoulder &amp;

Scribe Saw: AC

"Pace-Setter" Brisket Saw: 500

Primal Cut Saw: APC, 77,  
"Superspeed"  
Carcass Band Saw: Bandmaster,  
"Bandmaster" III (Adequate  
sanitizing facilities must be  
provided. This will include 180  
F. water.)  
Beef Leg Cutt-Off Saw, AL  
Dehorner: Hydro-Clipper II,  
Hydro-Clipper I  
Carcass Band Saw: BANDMASTER II  
(Adequate sanitizing facilities  
must be provided. This will  
include 180 degrees F. water.)  
Saws: SC-...  
Hydro-Clipper Leg Shear: HL-1

KENTMASTER MANUFACTURING

OMAHA, NEBRASKA  
Hock Cutter: KM HC-III, KM HC-IV

KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY  
Oven: A

KERCO COMPANY, INC.  
ST. LOUIS, MISSOURI  
Bacon Conveyor: 200, 300

KERRES GMBH & COMPANY KG

WEST GERMANY  
Smokehouses: KBS700EL, CS700EL,  
CSI...EL, 1...EL, U2.../.,  
US2.../.

KERR SA.  
SWITZERLAND  
Belts (Food Contact): F5, F10,  
F20, F22, F30, P6, P10, W20, W30  
Belts (Packaged Product): R10,  
R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON  
Scalper: 17A64  
Air Cleaner: 2B68  
Dewatering Shaker: 1411

KEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON  
Deicer Shaker: 403131  
ISO-FLO Dewatering Shaker: 403916,  
403917  
Feed Shaker: 405430, 405470

KEYSTONE VALVE

HOUSTON, TEXAS  
4" Butterfly Valve: 99-S w/pipe  
spreader

KILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY  
"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS  
Conveyors: BCE-..., BCEH-...  
Conveyors W/Cutting Board:  
CEH-CB-...  
Lazy Susan: LS-..  
Conveyor: OC-....  
Boning Table: BC-....  
Stationary Boning Table: SSSBT  
Trimming Table: SSTT  
Double Station Boning Table:  
SSDSBT  
Head Work and Trim Table: SSHWTT

Ham Pump Table: SSHPT  
Head Flush Cabinet: SSHFC  
Pluck and Gullet Trim Table:  
SSPGTT, SSDPGTT  
Revolving Head Flush Cabinet:  
SSRHFS  
Tripe Washer: SSUTW  
Patty Packing Table: SSPPT  
Stuffing Table: SSST  
Head Inspection Stand: SSHIS  
S/S Screw Conveyor: SSSC-...  
Meat Pump: SSMP  
Tamale Machine: SSTM  
Receiving Table: GRT-....  
Conveyors, PRCC-....  
High Lift Dumper: HL-D..  
Vertical Lift Dumper: VL...  
Pivot Dumper: DP-V-C..

KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN  
Sanitary Pressure & Level Sensing  
System Model: "Acrasensor" II

KLAUS INDUSTRIES

MT. PLEASANT, TEXAS  
Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK  
Fresh Meat Container: "Tender  
Tainer" 001/83

KLIKLOK CORPORATION

ATLANTA, GEORGIA  
"Captain C" Packaging Machine:  
HS-....  
"Captain D" Packaging Machine:  
HS-....  
"Captain G" Packaging Machine:  
HS-....  
"Captain H" Packaging Machine:  
HS-....  
"Captain S" Packaging Machine:  
HS-....  
"Captain K" Packaging Machine  
Horizontal End Load  
Cartoning Machine: Magnum HMS  
Tri-Seal Carton Closer: PF-...

K-M CRYOGENICS, INC.

HOUSTON, TEXAS  
Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA  
Hog Head Brush: 1B/2, 2B/L

Mixing Vat: 1800-E  
S/S Curing Vat: 523629  
Continuous Smokehouse:  
KSI-C-....  
"LASKA" Cutter: MK-....-S  
K.S.I. Screw Conveyors: D4444,  
D4445  
Liquid Smoke Applicator:  
KSI-7500-1  
Brine Chill Unit: KSI-7500-5,  
BC-1R-..., BC-2R-...  
Unloading Table: KSI-7500-7  
Tempering Duct: KSIC-7500-2  
Pre-Chill Cabinet: KSIC-7500-4  
Dry Sausage Oven: DSO-G-...,  
DSO-S-..  
Conveyor D-4902  
Ham Boning System--consisting of  
the following: Conveyor: A1-1248;

Conveyor: A1-1305, Ham Fat Trim  
Table: A1-1312, Whole Ham  
Conveyor: A1-1244, Ham Feeding  
Conveyor: A1-1288, Vat Dumper:  
A1-1255, Combo Dumper: D-5559,  
Main Boning Conveyor: AO-454,  
Smokehouses: BPO-.RG..., BPO-.RS..  
Hog Neck Washer: KSI/SKF  
S/S Pickle Injector: H-102  
Electronic Fat Measuring Device:  
"FAT O METER" FOM  
Brine Chill Test Unit: BC-1R  
S/S Tables: A4-635, A4-636  
Carcass Vacuum System: KSI  
Buggy Dumper: D-5000  
Automatic Pickle Injector:  
FGM-....

KOACH ENGINEERING, INC.

LOS ANGELES, CALIFORNIA  
Cryogenic Immersion Freezer:  
CIF-3..

KOBROWSKI MACHINERY COMPANY

CHICAGO, ILLINOIS  
Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.

KANSAS CITY, MISSOURI  
(Self-Feeding) Grinder: K-56  
Cutting Table  
Viscera Table  
K-Frame Tables: (Galvanized Frame):  
01-14-..., 0-120-..  
K-Frame Tables (S/S Frame):  
01-27-99, 01-28-..  
Packaging Machine "Multivac": AG-6,  
AG-8, AG-80, AG-800, A-300,  
A-400, AB-100, M-8..., M-8..D,  
M-72, R-7..., R-5..., R-80  
Gate Conveyor: 26 24 20  
"InjectOMat" Pickle Injector:  
12351, 12350, 12352, 12354, 12375

Product Packing Table: 01-17-31  
Boning & Trimming Table:  
(Galvanized Frame): 01-14-...,  
01-20-..

Ham Pumping Table: (Galvanized  
Frame): 01-14-58

Ham Pumping Table (S/S Frame):  
01-28-45

Sausage Stuffing Table: (Galvanized  
Frame): 01-14-..., 01-20-..

Sausage Stuffing Table (S/S Frame):  
01-28-..

Boning Table W/Back Splash:  
01-17-..

Utility & Wrap Table: (Galvanized  
Frame): 01-14-..., 0120..

Utility & Wrap Table (S/S Frame):  
01-28-..

Trimming Table: (Galvanized Frame):  
01-14-..., 01-20-..

Trimming Table (S/S Frame):  
01-28-..

Sausage Bucket: 01-12-..

Scale Conveyor: 26 26 00

Belt Conveyor: 26 26 65

Horizontal Product Conveyor: 26 27  
75

Overhead Bone Conveyor: 26 27 70

S/S Meat Truck: 01-17-03

Meat Truck (Hot Dipped Galvanized):  
01-14-..

Sealing Machine (Multivac): AG-4,  
B-6, BG-6, R-67, R-70

Fat Control (Digital): Honeywell

Alpina Cutter: KA-175, KA-275, KA-440, KA-660  
 Portable Cook Tank: SP-18424  
 Worm Screw Conveyor: 28 26 30  
 Honeywell DFC Console: 29 04 00  
 Durasan Cutting Boards: 01-14-..., 01-17-...  
 Koch Dicers: 28 30 00, 28 60 00  
 Treif Dicers: 21 01 44, 21 01 08  
 Portable Inclined Belt Conveyors: 26 28 50, 26 29 00  
 Triple Track Broiler: 22 30 00  
 Inclined Belt Conveyor: 26 29 50  
 Head Flushing Cabinet: 10 00 74, 10 00 75, 10 00 76, 10 00 77, 10 00 78, 10 00 79  
 Smokehouse Trucks & Cages: 2928, 2929, 2925, 24537, 24538  
 Dropped Meat Wash Stand: 011136  
 Umbrella Tripe Washer: 10 03 57, 10 03 58  
 Pluck & Gullet Tables: 10 01 27, 10 01 28, 10 01 29  
 Viscera Separating Table: 10 06 89  
 Beef Paunch Working Table: 10 03 76  
 Hog Head Holder: 10 01 01  
 Paunch Truck: 10 00 72, 10 00 69  
 Head Inspection Stands: 10 00 84, 10 00 86, 10 00 87, 10 00 88  
 Fat Receiver & Washer: 10 06 99  
 Hog Scalding Vats: 10 02 29, 10 02 30, 10 02 31, 10 02 35, 10 02 36  
 Head Inspection & Work Truck: 10 07 00, 10 07 01  
 Tripe Scalder: 10 03 59, 10 03 60, 10 03 62  
 Head Working and Trimming Table: 10 02 93  
 Offal Truck: 10 01 05  
 Loin Rack Truck: 0120..., 0114..., 0119...  
 Nesting Smokehouse Truck: 32921  
 Cattle Head Loops: 10 00 91, 10 00 93  
 Head Inspection Truck: 10 02 97, 10 02 98, 10 02 99  
 Revolving Tripe Ring: 10 03 68  
 Hog Viscera Inspection Table: 10 00 96, 10 00 99  
 Moving Top Hog Inspection Table: 10 07 02 (sanitized with 180 F. water.)  
 Truck Smokehouses: 32 00 01, 32 00 02, 32 00 03, 32 00 45, 32-01-55, 32-01-57  
 S/S Curing Tanks: 01-12-..., 01-16-...  
 Hide Puller: 10 02 80  
 Koch Control Plus Weight Control: 21 40 00  
 "Maja" Pork Skinner: SKS350, SKJ500, VAZ500, VAZ502, VBA505  
 Revolving Head Wash Cabinet: 10 02 88  
 Primal Cut Wrapping & Bagging Station: 21 01 01  
 Frey Electro-Hydraulic Stuffer: 24 53 30, 24 53 70  
 S/S Lazy Susan Tables: 26 22 50, 26 22 60, 26 22 70, 26 23 50, 26 23 60, 26 23 70, 26 28 25  
 "Multivac" Sealing Machines: AGW, AGV, AG-5, B-7  
 S/S Cook Vats: 01-20-..  
 Vacuum Ham Tumbler: 24000  
 S/S Boning Table: 26 28 00  
 "Grand Prize" Smokehouses: 32 01 42, 32 01 43, 32 01 44, 32 01 45  
 "Palmia" Grinders: KP-250, KP-300, KP-400  
 Ham Pump: 011227  
 "KochFarpa" Stuffer: KF-50, KF-100, KF-150, KF-30  
 "Koch" S/S Cutter KS-20, KS-30, KS-40, KS-75, KS-125  
 Low Voltage Electric Carcass Stimulator: 150LV  
 Vacuum Tumbler: 478000  
 Steam Cabinet: 311141  
 Smokehouse: KL-....  
 Stuffer: "KS" P6-....  
 Automatic Chopper Mixer Emulsifier: SELO-KS FD-9  
 Vacuum Tumbler: 478100  
 Pickle Injector: "Injectomat" KR-...  
 Chub Cutter: KLC  
 Emulsifier: KS.....  
 "Koch" S/S Cutter: KS-200  
 Frey Electro-Hydraulic Stuffer: Frey..  
 "Multivac" Sealing Machine: AG-500, AG-900  
 White Tub: 01-07-07  
 Blue Tub: 01-46-34  
 S/S Dump Buggy: 01-45-28, 01-45-29  
 Packaging Machine: "Multivac A-200"  
 White Tub: 01-07  
 Blue Tub: 01-46-34  
 Automatic Pickle Injector: PI., PI..  
 Stuffer: "Koch-Fatosa" KF-50, KF-100, KF-150, KF-30  
 S/S Smokehouse: "Grand Prize" 32 02 70, 32 02 71, 32 02 72, 32 02 73

**KOL-FLO CORPORATION**  
**BAYONNE, NEW JERSEY**  
 Liquid Cooler: DWC-10

**KONTRO COMPANY INC.**  
**ORANGE, MASSACHUSETTS**  
 Paddle Pump: PAC 60/S, PAS 60/S

**KOPPENS INDUSTRIES, INC.**  
**STONE MOUNTAIN, GEORGIA**  
 Conveyor: EC  
 Transport Conveyor: TG  
 Shuttle Conveyor: SCB.00-00., SCB..00-00  
 Mixer: MK-...  
 Conveyor: EC-..., EC-....  
 Transport Conveyor: TG-..../..., TG-..../....  
 Shuttle Conveyor: SCB-..../..., SCB-..../....  
 Deep Fat Fryer: BR-..../..., BR-..../..., BRS-..../..., BRS-..../..., BRS-..../....  
 Conveyor: KTIG 5000/600

**KOPPENS MACHINEFABRIEK B.V.**  
**BAKEL, HOLLAND**  
 Automatic Batter & Breading Machine: EPR...  
 Croquette Machine: CR-400  
 Deep Fat Fryer: BR-S  
 Patty Machine: VM-...  
 Pre-Dusting/Flour Machine: PRM-900

Shuttle Conveyor: SCB-900/600, SCB-1200/900  
**KOSSUTH FABRICATORS, INC.**  
**ALGONA, IOWA**  
 Conveyor: KF-200

**GUNTER KRUSE PACKAGING, INC.**  
**OWNERS GROVE, ILLINOIS**  
 "Swissvac" Vacuum & Sealing Machine: Superjumbo 900.  
 Sealing Machine: 500, 550  
 Vac-Pak Machines: Transmatic 600, 610, Tandem 650  
 Sealing Machine: DUO-410  
 Vacuum & Sealing Machine Swissvac: Major Vertical 560

**KUHL CORPORATION**  
**FLEMINGTON, NEW JERSEY**  
 S/S Washer: BPSW-600  
 S/S Dryer: H1-PB-1000

**KUHLMAN, INC.**  
**MENOMONEE FALLS, WISCONSIN**  
 Cheese Cuber-Grater: 2-10  
 Cheese Depositer: 26-...  
 Meat Applicator 25-28  
 Sauce Applicator: 24-36

**T. W. CUTTER, INC.**  
**AVON, MASSACHUSETTS**  
 Kramer-Grebe "Cut-Mix" Cutter: w/S/S Bowl: CM..., VSM...  
 Autovac Packaging Machine: Quick Automatic, Quick Duo, Junior I, Variant III, Variant IV, Variant V, Variant ST  
 "Pylon" Truck Dumper: 119 (to be used with trucks equipped with antidrip devices)  
 Angle Grinders: 197, 198  
 S/S Carts: CV-400, CV-600  
 "Tiromat" Vacuum Packaging Machine: CS-....  
 "Fessman" S/S Smokehouse: T-3000, T-6000  
 S/S Smokehouse Truck: CV-ST  
 "Fessman" Continuous Frank Unit: T-4000  
 Fill Clip Machine: FCA-S  
 "Poly Clip" Packaging Machines: SFC-....  
 Poly Clip Machines: DCA, DCA-U, DCD, DCH, FCA, SCA, SCD, SCH Linker & Stuffer: VA, Vf-325  
 Continuous Stuffer: Vf-350  
 Continuous Vacuum Stuffer: Vf-20, Vf-16, Vf-12  
 Metal Detector: SMD, PMB  
 "Tiromat" Vacuum Packaging Machine: CSV430L (Gas Injection)  
 Automatic Ham Filler: TWC-H3-...  
 Multineedle Injector: Hydra-BL-...  
 Hyrda-BI-...  
 Elevator: "Omega" 750  
 Vacuum Tumbler: PRT-...  
 Crushing Mill: "Molicistic" 750  
 Piston Stuffer: FA-30, F-30S  
 Smokehouse: T-7000  
 Transfer Clip Automat: TCA  
 Continuous Vacuum Filler: VF-10  
 Portioning and Linking Machine: PA-30-4, PAL-51, PAL-52  
 Vacuum Chamber Machine: "Compact"

|   |  |   |
|---|--|---|
| <b>Meat Cutting System:</b> Kramer & Grebe<br>CCA.....  | <b>CLAYTON H. LANDIS COMPANY, INC.</b><br><b>SOUDERTON, PENNSYLVANIA</b><br>Conveyor's: 02827 & 8197<br>Limited Reduction Ham Boning<br>System Consisting of: Conveyor:<br>C-1, C-2, C-3, C-4, C-5, C-6,<br>C-7, C-8, C-9, C-10, C-11, C-12,<br>C-13, C-14, C-15, MB-1<br>Holding Table: T-1<br>Packing Table: T-2<br>Trimming Bench: TB-1   | <b>"Butcher Boy" Mixer:</b> 500F<br><b>Mixer-Grinder (Agitator to be</b><br>removed daily for cleaning):<br>500/56, 500/66, 1000/66, 2000/66<br><b>Frozen Meat Cutter:</b> GSF-620<br><b>Mixer-Grinder:</b> 100/42, 100/52,<br>200/42, 200/52<br><b>Vacuum Packaging Machine:</b> VA-5,<br>VA-2<br><b>Vacuum Packaging Machine:</b> "Butcher<br>Boy" VA-1<br><b>Vacuum Packaging Machine:</b> VA-2<br><b>Dual Mixer:</b> 150-DM, 250-DM<br><b>Grinder:</b> AF42, AF52, AF56   |
| <b>KVP COMPANY, INC.</b><br><b>SACRAMENTO, CALIFORNIA</b><br>Belts (Food Contact) Plastic Flat<br>Top: 21...U, 22...U<br>Gizzard Conveyor Belt: 11000S-U<br>Belts (Food Contact): Plastic<br>615.., 620..<br>Plastic Chain W/Fused Top: 410..,<br>415.., 420.., 425..<br>Belts, Plastic, Food Contact Chain<br>w/Fused Tops: 410.., 415.., 420..,<br>425..<br>Plastic Belt: "Flow Top" 615..,<br>620..<br>Fluid-Flo Plastic Belt (For<br>Package Product Only): 62000,<br>FF-WR, 62000 FF-WOR<br>Plastic Belts (For direct product<br>contact): 62000, Series STB,<br>62000 FFM | <b>LANGE LIFT COMPANY</b><br><b>PEWAUKEE, WISCONSIN</b><br>Tipster: 12440  | <b>JOHANN LASKA U. SOHNE</b><br><b>VIENNA, AUSTRIA</b><br>"Laska" Cutters (w/S/S Frozen Meat<br>Cutter GFS620, K45S, K60S, K100S,<br>K130S, K200S, K500S, K330S   |
| <b>KYBURZ OF CALIFORNIA</b><br><b>WHITTIER, CALIFORNIA</b><br>Vacuum Tumbler: ....<br>Pickle Injector: "REW-POK" N-14<br>Meat Slicer: TK-....2, TPS-....  | <b>H. J. LANGEN &amp; SONS LTD.</b><br><b>MISSISSAUGA, ONTARIO, CANADA</b><br>Carton Machine: B1<br>Vacuum Meat Press: H75/S, H-95/S,<br>H105/S, D-110<br>Ham Vacuum Curing and Massaging<br>Wagon: W-90<br>Tumble Cure: B-120<br>Tumble Cure w/Vat: W-80<br>Can Feeder: V-86<br>Can Filler: V-79<br>Vat Dumping Device: P-82<br>Can Filling Machines: VP99/90,<br>VP99/120, V130/..., VP99/150<br>Ham Press H95/SV<br>Vacuum Tumbler/Injector R120..NI<br>Vacuum Ham Tumbler: V2M<br>Deboning Machine: HU-40, U-30<br>(All deboned product must be<br>inspected for bone and cartilage<br>fragments by the establishment.)<br>Centrifugal Beef Food Cleaner:<br>76P, 777P, 87P<br>Hoof Remover: DESER<br>Frozen Meat Cutter: B-17 | <b>LATEM METAL</b><br><b>DENVER, COLORADO</b><br>Head Inspection Rack: LMHL<br>S/S Head Wash Cabinet: LMSC<br>Galv. Head Wash Cabinet: LMGS<br>S/S Wall Mounted Head Flush<br>Cabinet: LMWHS<br>Galv. Wall Mounted Head Flush<br>Cabinet: LMWHG<br>S/S Meat Pan Table: LMPT<br>Cutting Top Table: LMCT<br>Conveyor w/Cutting Boards:<br>LMBT-15, LMDBC<br>Smokehouse: LSM-....  |
| - L -   |  | <b>HERMANN LAUE SPICE COMPANY, INC.</b><br><b>SCARBOROUGH, ONTARIO, CANADA</b><br>Pickle Injector: Guenther PI-..<br>PI-..., PIF-..., PIF-..., PIS-...,<br>PIS-...  |
| <b>L&amp;A ENGINEERING &amp; EQUIPMENT, INC.</b><br><b>TURLOCK, CALIFORNIA</b><br>S/S Broth Evaporator System:<br>L&A-....  | <b>LANIER MACHINE COMPANY</b><br><b>GAINESVILLE, GEORGIA</b><br>Poultry Killer: 1000<br>Line Devider: 3000   | <b>H. D. LAUGHLIN &amp; SONS</b><br><b>FT. WORTH, TEXAS</b><br>Conveyored Boning Table & OH<br>Bone Conveyor: SBT-....,<br>OCB-....<br>Inclined Screw Conveyor: SCP-T,<br>SCPFL<br>Stuffing Table: SSST<br>Utility Table: STUT<br>Boning Table: STBT, DSBT,<br>DBT-2000, GBT-A<br>Inclined Screw Conveyor: SCP-L<br>Ham Pumping Table: HPT<br>Paunch Truck: SSPT, CSPT<br>Smokehouse Truck, Galvanized: SI<br>Hog Gambrelling Table: HGT<br>Head Inspection Stand w/S/S Head<br>Loops: HIS-..<br>S/S Head Flush Cabinets: FHSC-..<br>Galvanized Head Flush Cabinets:<br>HFC-..<br>Viscera Inspection Table w/S/S<br>Pans: VIT-. (Sanitized with 180<br>F. water.) |
| <b>L&amp;L WELDING</b><br><b>MEDLEY, FLORIDA</b><br>Steam Cooker: LLW-100   | <b>LAPARMETIERE</b><br><b>PARIS, FRANCE</b><br>Tripe Washer & Cleaner: 57, 67,<br>68, 88<br>Tripe Defatter & Refiner: 555R,<br>666R, 68R<br>Washer Elevator: 475<br>Refiner Elevator: 375<br>Inspection Table: 1000<br>Centrifugal Beef Foot Cleaner:<br>76P, 777P, 87P<br>Hoof Remover: DESER   | Head Inspection Truck: HIT-..<br>Offal Hanging Truck: LHT-..<br>Offal Freezer Truck: OFT-..<br>Flight Top Boning Table: FBT-..<br>Conveyor: SKBC-...., HPC-....,<br>SSBC-...., FBTC-....<br>Lazy Susan: LZSN, LZSN-A60<br>Head Workup Table: HWTT-S<br>Liver Hanging Truck: LHTP<br>Conveyor Table w/S/S Top: CPTG<br>Truck: OCT-18   |
| <b>LABELLETTE COMPANY</b><br><b>FOREST PARK, ILLINOIS</b><br>Applicator: 18S  | <b>LASAR MFG. COMPANY</b><br><b>LOS ANGELES, CALIFORNIA</b><br>Frozen Meat Flaker: AU-MF, CMF-G,<br>CMF-S<br>Grinders: A-42F, A-42HF, A-52F,<br>A-52HF, A-56F, AA-56F, AU-42F,<br>AU-52F, AU-56F, TCA-12, TCA-22,<br>TCA-32, AA-66S, AA-1100S,<br>AA-1600S, AA-66, AA-1100,<br>AA-1600, FMBG-1100, FMBG-1100S<br>Mixer: 150F, 250HF, 500HF, 250F,<br>1000, 1500, 2000 (Agitator to be<br>removed daily for cleaning)<br>Mixer-Grinder: 150/42, 250/52<br>Band Saw: B-12F, B-14F, B-16F,<br>SA-20F, SA-30, SA-36, SA-30F,<br>SA-36F   |   |
| <b>LADISH COMPANY, TRI-CLOVER DIVISION</b><br><b>KENOSHA, WISCONSIN</b><br>Air Operated Valves: Series 161,<br>162, 171, 262, 361, 371<br>Pump (Sanitary): PR, PRE, PRED<br>Tri-Flo Centrifugal Pump: C-Series,<br>SP-Series<br>Pressure Gauges: 54C28-X, 54C30-X<br>Magnetic Traps: A55, A55 MP<br>Bi-Metallic Dial Thermometer:<br>54-B52-X<br>Flo-Verter: 64-172<br>Tri-Blender: F....MD-B..S<br>In-line Filter: FM.... with<br>filtering media B, C, D, & E   |  |   |
| <b>LA HACIENDA MEXICAN FOODS CO.</b><br><b>LUBBOCK, TEXAS</b><br>Semi-Automatic Taco Fryer: DSTM 480  |  |   |
| <b>LAND O' FROST, INC.</b><br><b>LANSING, ILLINOIS</b><br>Meat Vacuum Bag Packager<br>"Pouch-Vac" 100<br>Filler: 101  |  |   |

Tripe Inspection Ring: TR-11  
 Tripe Umbrella: UMTW  
 Packing Table: SMPT-....,  
 SMPA-....  
 Meat Wash Sink: MWS-A  
 Paunch Table: PWT-A  
 Heat Tank: RFH  
 Tallow Tank: FTT  
 Tripe Hopper: ETRH  
 Rotary Meat Slasher: RMSL  
 Trimings Hopper: THSU-..  
 Steam Jacketed Kettle: ERC

THE LAZAR COMPANY

CHICAGO, ILLINOIS

Vaccum Packaging Machine: HA,  
 "Sipromac" 650, 600, 550, 450, 350

LAZCO INTERNATIONAL FOOD MACHINERY

COMPANY, CHICAGO, ILLINOIS

Ham Skinner: "Grasselli" 50A  
 Automatic Skinner: "Grasselli"  
 N520

L. B. PRODUCTS CO., INC.

OTTUMWA, IOWA

Tank: LB275  
 Cut-Up Shackle: 1008-WS  
 S/S Sausage Tub: 3030  
 S/S Vegetable Tank: 360  
 S/S Meatainer: 1433  
 S/S Combination Eviscerating  
 Shackle: 1454, 1254

LCH CONSTRUCTION EQUIPMENT SALES

COMPANY, INC., HATFIELD, PENNSYLVANIA

Carcass Lugging Buggies: 440

LEA-FI-INTERNATIONAL INC.

TEANECK, NEW JERSEY

Filling Machine (Rheon): 204-A,  
 205-A

LE BEAU PRODUCTS

BARABOO, WISCONSIN

Tote Boxes Gray & Natural Color:  
 R197A, R187A, R180A, R250A,  
 R240A, R5688, R5693, R501, R500

LEDER, INC.

PITTSBURGH, PENNSYLVANIA

Belt (Food Contact) Rapptex: E60/1  
 0+02 PU, E60/1 0+05 PVC, E60/1  
 05+05 PU, E90/2 0+05 PVC, E120/2  
 05+20 PVC, E120/205+10 PVC, E120/2  
 0+02 PU, E120/2 0+05 PVC,  
 E120/205+05 PVC, E240/2 0+10  
 PVC, E240/2 05+10 PVC,  
 E360/305+10 PVC, E60/1 0+05G  
 White, E120/2 0+05G White Belt  
 (Packaged Product Only) Rapptex:  
 E120/2 0+P1 PVC, E120/2 05+P3 PVC

LEE METAL PRODUCTS COMPANY DIVISION OF  
 LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

S/S Pressure Kettle, w/Perforated  
 S/S Basket or Plate: P.C.

Flush Valve: Plug

Cooling Pan: 5

S/S Kettle: A, B, C, D, CD, CWD  
 Closed Top Tank (When Fitted With  
 Sanitary Quick Couplings): 70  
 Gal., 30 Gal.

Agitator, Single Motion: 5, 7, 8,  
 10

Agitator, Double Motion: 9M

S/S Jacketed Tank: U-....  
 Agitator: SR, DR, PR, SRS, DRS,  
 PRS  
 Single Shell Gas Fired Tank: PBT

LEE POWER EQUIPMENT AND MANUFACTURING

HARRISONBURG, VIRGINIA

Chub Cutter: LL-105

LEFIELL COMPANY

SAN FRANCISCO, CALIFORNIA

Tripe Scalder: 2040-5 S/S,  
 2040-5G/S  
 Sausage Stuffing Table: 7555  
 Cutting Table: 7517-8  
 Inspection Table (circular):  
 1095-3

Moving Top Cattle Viscera

Inspection Table: 1096 (sanitized  
 with 180 F. water.)

Belt Type Bone &amp; Fat Conveyor:

6560

Paunch Truck: 7005

Electro-Hydraulic Head Splitter:

1023

Offal Truck: 7035

Tripe Umbrella: 2030

Dump Bucket: 4090-SC

Utility Table: 7520

Head Work-up, Cattle: 1020

Head Inspection Truck, Cattle:  
 7065, 7-65-8

Rod Type Conveyor: 6561

Pluck Trimming Table: 2070

Offal Carrier: 6055-1 &amp; 3

Trimming & Boning Table, S/S Top:  
 7516

Offal Rack: 6055-6, 8, 11, 13

Tripe Truck: 7031-1

Offal Pan &amp; Carrier Rack: 6546

Viscera Table Extension: 2075-6

Screw Conveyor: 6550, 6550-1

Viscera Inspection Table  
 (Hog-Sheep): 1096-1 (Sanitized  
 with 180 F. water.)

Viscera Separating Table: 2075-1

Boning Table: 1096-2

Product Dump and Drain Tank: 5024

Meat Wash Table: 7540

Beef Foot Basket for Kill Floor  
 Conveyor: 6046-2 and 6046-2S

Beef Foot Basket for Scalding  
 Conveyor: 6046-1

S/S Cooking Basket: 2050-2

Quarter Landing Table: 7520-19

Pneumatic Hoof Holder: 2060-6

Sheep Head Work-up Table: 1020-21

"Roll-A-Hide" Hide Puller: 1062A  
 (Probe must be sanitized between  
 each carcass.)

Hide Puller "Ultimate 8": 1061-1

Hide Puller: MITAB, "MARK" II

Round Bar Slide Bed Belt Conveyor:  
 6564

Beef Viscera Work-up Table  
 S/Manure Dump and Paunch  
 Flushing Hopper: 2075

Bin &amp; Screw Conveyor: 6550-4

Foot Scalding Tank: 2060-10

Roller Bed Conveyor: 6562

S/S Rotating Table: 1096

Electric Stimulator: 4051

S/S Automatic Electric Stimulator  
 4055-.

Cattle Head Truck: 7065-8

Electric Carcass Stimulator:

4051-LV

Hide Puller "Frisco-Stripper":

1063

Hold Back Device: 1061-5

Hoof Puller: 2060-IE

LEGION UTENSIL COMPANY

AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-...,

LGB-..., LEC-..., HEC-...,

TWE-..., LP-..., LS-...,

LSP-..., LT-..., TWP-...,

TWT-..., TWU-...

S/S Kettle with Scraper/Agitator:

TWMV

Electric Fry Pan: ES-..., TS-...,

LGAR

S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK

S/S Shelf Truck: AST-172

S/S Sausage Stick Hanging Truck:

SHT-172

S/S Curing Truck: LT-172

S/S Tilt Type Sausage Meat Truck:

SAT-172

S/S Tilt Type Box Truck: TT-172

S/S Dump Bucket: DB-172

S/S Casing Flushing Table: CFT-172

S/S Stuffing Table: ST-172

S/S Boning Table: TTB-172

S/S Cutting And Trimming Table:

CT-172

S/S Cook Baskets: CTB-172

S/S Folding Smokehouse Cage:

FC-172S

Galv. Folding Smokehouse Cage:

FC-172G

S/S 4 Station Smokehouse Cage:

NC-172G

S/S Smokehouse Cage: C-172S

Galv. Smokehouse Cage: C-172G

S/S Smokehouse Tray: OT-172

S/S Ham Press: HP-172

Meat Tumbler: GL 77-466

Dumper: GL 77-467

Conveyor: GL 77-468

LELAND SOUTHWEST

FORT WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70,

600-DA, 600 DA-HT, 600 DA-HTS,

00 DA-70

LETSCHE CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric

Cooking Vat

S/S Tank (Portable): 400 Gals.

Conveyor: Single Belt, Three Belt

Inclined Hopper Auger Conveyor:

HA-50361, HA-50365

Tank Dumper: HTD-2

Dry Ingredient Hopper: 40014

Meat Tenderizer: MT-900

S/S Dry Ingredient Mixer: 60100

Round Tank Dumper: RTD-1

S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI

Chiller Paddle Discharge: CPD-105

S/S Turkey Dressing Shackle:

TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

|  |                                       |  |
|--|---------------------------------------|--|
| Breast Splitter: LSBS-52                   | <u>LINK JUGGERNAUT AMERICAN CORP.</u> | JE-U6-...S....., JE-U6-.....                   |
| Hydraulic Hock Cutter: LH-84               | TAMPA, FLORIDA                        | CO2/LN2 Cabinet Freezer: JE-C1D,               |
| Inline Neck Skinner: TW-84                 | Vacuum Tumber: 1100                   | JE-C2D   |
| Bird Unloader: LBU-85                      |                                       | CO2/LN2 Cooling Auger:                         |
| Neckskin/Gut Cutter: LNC/GC-86             | <u>LINKER MACHINES INC.</u>           | JE-U7-.....PA                                  |
| <u>LEWIS REFRIGERATION CO.</u>             | NEWARK, NEW JERSEY                    | Auger Conveyor: JE-U2A                         |
| WOODENVILLE, WASHINGTON                    |                                       |  |
| Freon Freezer: FF-6000                     | Ty-Casing Sizer: 550                  |  |
| Spiral Freezers, 800 Series:               | Ty-Peeler: 500, 670, 760, 760-C,      | <u>LIQUID SOLIDS CONTROLS, INC.</u>            |
| .----R..R, .----L..L,                      | PS760L                                | UPTON, MASSACHUSETTS                           |
| .----R..L, .----L..R                       | Ty-Link Separator: LS-700, LS-850     | Process Enline Refractometer:                  |
| <u>LEWIS AND SONS, INC.</u>                | Ty-Tilt Top Truck Attachment: 400     | LSC-...-S                                      |
| CUMMING, GEORGIA                           | Ty-Linker: 122ACL, 123ACL, 140ACL     |  |
| Breast Slitter: LSB-52                     | Ty-MF Linker: 690                     | <u>LIQUIPAK INTERNATIONAL</u>                  |
| Leg Puller: LLP-80                         | Ty-Linking Machine: 90 ACL-1H         | ST. PAUL, MINNESOTA                            |
| Poultry Head Cutter: HE                    |                                       | Filler/Despositor: DT40T                       |
| <u>LEWIS SYSTEMS, MENASHA CORP.</u>        | <u>LIQUI-BOX CORP.</u>                |  |
| WATERTOWN, WISCONSIN                       | WORTHINGTON, OHIO                     | <u>LITCO PRODUCTS COMPANY</u>                  |
| Batch Containers: TBN-10, TBN-20,          | Liquid Filler: F, C1t, C2t, CM1B      | GIRARD, OHIO                                   |
| TBN-30, BCN-10, BCN-20, BCN-30             |                                       | Plastic Pallet: PDI-8372, AMP-1                |
| Container Covers: DC-18, DC-19             | <u>LIQUIPAK INTERNATIONAL, INC.</u>   | Freezer Spacer (Made with EMN-TR               |
| Curing Vat: Plastic                        | ST. PAUL, MINNESOTA                   | Natural Color): PDI-FS-1                       |
| Tote Box: SN-.....                         | "Seal-O-Matic" Carton                 |  |
| Tote Basket: Chill Pack I, Chill           | Former/Filler: 060-S                  | <u>LITTLE GIANT PUMP COMPANY</u>               |
| Pack II (Packaged Product Only)            | Transfer Pump: Bock 900               | OKLAHOMA CITY, OKLAHOMA                        |
| Container: Bulk Handler:                   | Transfer Pump: AP25, HP25, HP50       | Pump: Zytel-31                                 |
| BC-4840-42F                                | Former Filler: 540                    |  |
| Plastic Meat Lug: SN 2818-10,              | Fillers: 300, 400, 500, D40, D160,    | <u>LITTLEFORD BROS., INC.</u>                  |
| 2516-9                                     | DT40, D80                             | FLORENCE, KENTUCKY                             |
| Product Tray: Series 1520, 1551            | Bock Filler: 600, 600B (without       | Mixer: FM...S                                  |
| Transport Tray: ...US                      | Agitator assembly)                    |  |
| Plastic Container Covers:                  | Filler/Depositor: DT40T               | <u>LOGAN FARMS</u>                             |
| CO.......                                  |                                       | HOUSTON, TEXAS                                 |
| Plastic Container/Cover: 2115-9            | <u>LIQUID AIR CORPORATION</u>         | Spiral Ham Slicer: A                           |
| Plastic Container/Lid: FP-14               | INDUSTRIAL GASES DIVISION             |  |
| Plastic Poultry Lug/Lid: 2416-11           | COUNTRYSIDE, ILLINOIS                 | <u>LOK-RAK CORPORATION</u>                     |
| Containers (for packaged product           | Freezer Tunnel: "Zip Freeze"....      | EAST HARTFORD, CONNECTICUT                     |
| only): 2115-9BQ, 2115-9NQ,                 |                                       | Storage Rack                                   |
| 2115-9PQ                                   | <u>LIQUID CARBONIC CORP.</u>          |  |
| <u>LEWIS WELDING &amp; MACHINE COMPANY</u> | CHICAGO, ILLINOIS                     | <u>LOMA INTERNATIONAL, INC.</u>                |
| FLOWERY BRANCH, GEORGIA                    | CO2 Snow Hood: CSH-1, CSH-2, CSH-3    | ELK GROVE VILLAGE, ILLINOIS                    |
| Giblet Pump: 001                           | "Cryo-Shield" CO2 Freezer: JE-U,      | Metal Detectors: "LOMA" 3S, 3F,                |
| <u>LIFTEC SYSTEMS, INC.</u>                | JE-U1, JE-U1A, JE-U3A, JE-U4A,        | 3S-P, "Euroscan" S, "Superscan" S              |
| HOLLEY, NEW YORK                           | JE-U1B, JE-U1-10F36,                  | Metal Detector (Pipeline): SCP2-MS,            |
| Dumper: HD-100                             | JE-U1A-FF/F, JE-U4                    | SCP2-PM  |
| <u>LIGHT SOURCES, INC.</u>                 | CO2 Snow Applicator: CSH-5...         | Metal Detector Conveyor Assembly:              |
| WEST HAVEN, CONNECTICUT                    | "Posi-Shower" CO2 Snowing System:     | CVN 2000                                       |
| Germicidal Lamps (Non-Ozone                | H..., M..., L..., IH..., IM...,       | Electrically Operated Diverter                 |
| Producing): G10T51/2, G36T6L,              | IL..., SH..., SM..., SL...            | Valve: ARV50, ARV60, ARV80,                    |
| 782L10, 782L20, 782L30                     | CO2 Freezer: JE-U1B                   | ARV100   |
| Note: These lamps must be used in          | "Icelander" Cube Ice Machines:        | SS Checkweigher/Clasifier System:              |
| accordance with Part 7, Paragraph          | LC...., S/S LC....                    | 2500/3000                                      |
| 7.16(b) of the Meat and Poultry            | "Cubemaster" Cube Ice Machines:       | Metal Detectors: (Packaged Product             |
| Inspection Manual.                         | CD...., S/S CD...., LCC....,          | Only) "Loma" 3S/D, 3F/D, 3S-P/D,               |
| <u>LINCOLN MANUFACTURING CO., INC.</u>     | S/S LCC....                           | "Euroscan" S/D, "Superscan" S/D                |
| FORT WAYNE, INDIANA                        | "Holiday" Ice Machines: 50W,          | Metal Detector Conveyor Assembly:              |
| Oven: 1000, 1001, 1050, 1051               | 150AR3, 200AR3, 300AR3, 150AP2,       | CVND2000                                       |
| <u>LINDHOLST AND COMPANY</u>               | 150W1, 150W2, 500AR4, 750AR4,         |  |
| TRIGE, DENMARK                             | 1000AR4, 2500W10, 3500W16             | <u>LOMBI RAVIOLI &amp; FOOD MACHINES CORP.</u> |
| Killing Machine: LA-12-050                 | Auger Conveyor: JE-U2A                | BERGENFIELD, NEW JERSEY                        |
| Gizzard Processing Machine:                | Cryo-Shield Spiral Freezer:           | Piston Type Ravioli Machine: RAP-6             |
| LA-13-390                                  | JE-U6-...S.....,                      | Tube Type Ravioli Machine: R-4-6TU             |
| Chicken Scalder: CLA-12-110                | JE-U6-.....                           | Dough Mixer: SSM-50                            |
| Turkey Scalder: TLA-12-110                 | Cry-Flow CO2 Cooling Auger:           |  |
| Automatic Head Remover: LA-13-130          | JE-U7-.....PA                         | <u>LORAL-PAK CORPORATION</u>                   |
| Poultry Picking Machine: LA-12-270         | Cryo-Shield Freezers: JE-C1D,         | Chicago, Illinois                              |
| Chicken Neck Splitter: CLA-13-330          | JE-C2D                                | Cartoner: 81                                   |
| Turkey Neck Splitter: TLA-13-330           | CO2 Snow Hood/Applicator: CSH-1,      | <u>LUCAS L. LORENS, INC.</u>                   |
|  | CSH-2, CSH-3, CSH-5..                 | BROOKLYN, NEW YORK                             |
|  | "Posi-Shower" CO2 Snowing System:     | S/S Ham Molds Pear Shape E2W-E,                |
|  | H..., M..., L..., IH..., IM...,       | E2WD-E, Old Fashioned 2A-E, Oval               |
|  | IL..., SH..., SM..., SL...            | IB-E, BB3-E, IBL-E, 2BA-E, 3B-E,               |
|  | CO2 Tunnel Freezer: JE-U, JE-U1,      | Rectangular Dis, DIRE, 1-OE,                   |
|  | JE-U1A, JE-U1B, JE-U1-10F36,          | 025-E, 02G-E, 02X-E, 2-OE, 6-OE,               |
|  | JE-U1A-FF/F, JE-U3A                   | M-4 Round Top.                                 |
|  | CO2/LN2 Tunnel Freezer: Je-U4,        |  |
|  | JE-U4A                                |  |
|  | CO2/LN2 Spiral Freezer:               |  |

EAST PROVIDENCE, RHODE ISLAND  
Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.  
CRESTWOOD, ILLINOIS  
Flat Blade Paddle Mixers: CS-...,  
CSJ-...  
Double Ribbon Blender: CD-....

LOWRANCE FOOD PRODUCTS  
DALLAS, TEXAS

Cooker-Fryer: CF  
Refrigerated Batter Receptable:  
RBR  
Stick Holding Bar: SHB, 1200-...  
Stick Feeding Machine: SFM  
Chain Conveyor: CC  
Refrigerated Holding Tank: RHF-...  
Strickland Mixer: 448  
Automatic Corn Dog Line Consisting  
of: Cooker-Fryer, Refrigerator  
Batter Receptacle, Stick Feeding  
Machine, Chain Conveyor

LUCAS-CALIFORNIA  
HAYWARD, CALIFORNIA  
Freezing System: DF-4

LUMACO  
TEANECK, NEW JERSEY  
Sanitary "Mini" Disc Valves: LUD7,  
LUD7-R, LUD7-MP, LUD7-RR,  
LUD7-MP-R, LUD7-R-MP  
"Betterfly" Valve: BET-MP, BET-RR

LUMAR ENTERPRISES, ENRG.  
MONTRAL, QUEBEC, CANADA  
"Ideal" Meat Tenderizer: MT-M2,  
MT-E100

LUMSDEN CORPORATION  
LANCASTER, PENNSYLVANIA  
Belts (Food Contact) Plastic:  
WP..15 & WP..20

LUTHI MACHINE & ENGINEERING COMPANY  
GARDENA, CALIFORNIA  
Dicer (Not for frozen meat): G-D,  
GD-S-..., GD-SR

LYCO SALES, LTD.  
COLUMBUS, WISCONSIN  
Vacuum Tumblers: 40, 50, 60, 250,  
500, 750, 1000  
Dry Sausage Peeler: SP-1000  
Rotary Drum Blancher: 8600  
Sausage Peeler: SP12-..  
Press Truck: 2000

LYNGGAARD SKANDINAVIA  
COPENHAGEN V, DENMARK  
"Multistick" Pickle Injector:  
1500, 500, 1000  
Multislicer: 180

LYTLE INDUSTRIES CORPORATION  
AMARILLO, TEXAS  
Intralox Product Conveyor: LIPC-1  
Edible Belt Conveyor: LFG-1

- M -

MACHINENBAU HEINRICH HAJEK  
GEWEBEZONE RIENINSTRABE, AUSTRIA  
Vacuum Packaging Machine:

"Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.  
ALBANY, GEORGIA  
Poultry Tank Dumper & Deicer:  
D-1001

MAGNOLIA MEATS, INC.  
SHREVEPORT, LOUISIANA  
Meat Patty Hole Puncher: 10

MAGNUSON ENGINEERS, INC.  
SAN JOSE, CALIFORNIA  
Coring Machine: "CC" Hydrouit  
Shufflo Feeder: 25B18300,  
23D.H.48-45K, 23D.H.3345K  
Hytab Counter Feeder: G  
"Shufflo" Sausage Cutter:  
"Shufflo" Cutter: 21DH..U-35,  
21DH65U-35R

MAHAFFY & HARDER ENGINEERING COMPANY  
FAIRFIELD, NEW JERSEY  
Packaging Machine: 800E, 800E-FF,  
(Sureflow) 800, (Maraflex) 725,  
(Sureflow-730)  
Vacuum Packaging Machine:  
Rigid-Flex, 726-E, 727-E,  
Sureflow 614F, 717, 717E, 717EW,  
719, 719E, 720, 721, 722E, 723,  
723E, 724E, 725E, 725EE, 728E,  
728EW, 802E, 904-E, 301CM,  
"Sureflow" 902-E, 905-E  
Vacuum Packaging Machine  
"Rigidflex": 734E  
Vacuum Packaging Machine: 502,  
502E  
Vacuum Packaging Machine: Sureflow  
902EW, 903E, 903EW, 906E, 907E,  
503, 503E

MALOW CORPORATION  
MOUNT PROSPECT, ILLINOIS  
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.  
MINNEAPOLIS, MINNESOTA  
Lard Rendering Cooker: LRC...  
Sausage Cooker: SC...  
Smokehouse: MS-500  
Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY  
PHILADELPHIA, PENNSYLVANIA  
S/S Conveyor Belt Balance Weave  
(Packaged Product Only):  
B-36-20-12

MANHEIM MANUFACTURING & BELTING  
COMPANY, MANHEIM, PENNSYLVANIA  
Belts (Food Contact):  
Mylar and Vinyl: Ribbon Type  
White Hycar: 3 Ply, 4 Ply  
White Butyl: 2 Ply, 3 Ply  
Foodcron: 2 Ply, 3 Ply  
Teflon: 1 Ply, 2 Ply, 3 Ply  
Dacron: 1 Ply, 2 Ply, 3 Ply  
Miraglaze: 1 Ply, 2 Ply, 3 Ply  
Tan PVC: 3 Ply  
White PVC: 2 Ply, 3 Ply  
White Polysmooth: Style 70-90,  
70-125  
Vinyl: Clear-GO  
Green Foodcron: 2 Ply, 3 Ply  
Rib Top: 70  
3 Ply White (NBR) Nitrile  
w/Molded Rib Cleats: 69-20R

Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS

MANITOWOC, WISCONSIN  
Ice Cubers: AR-....S, AD-....S,  
AY-....S, ER-...., ED-....S,  
EY-....S, GR-...., GR-....S,  
GD-...., GD-....S, GY-....,  
GY-....S  
Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS  
ROCHESTER, NEW YORK  
Brine Chill Tunnel: MA-1

MANLEY, INC.  
KANSAS CITY, MISSOURI  
Continuous Frying System: 534-08  
thru 534-24

W. MANNHARDT & SON, INC.  
CHICAGO, ILLINOIS

Ice Storage Bin: F-...., ....  
Dispensing: "D", "D-1" Equipment

MARKBAR CORPORATION  
GARDEN CITY, NEW JERSEY

Continuous Cooker (Konti-Kook):  
Series 60-44N  
Pork Derinder: VA-500

MARKERT INTERNATIONAL

EDE, HOLLAND  
Inside/Outside Final Bird Washer:  
4182, BW110..  
Neck Skin Slitter: NS3T..  
Neck Cracker: NKTAB..  
Automatic Vent Cutter: VCT10..  
Head Cutter/Puller: HT1..  
Opening Cut Machine: OST7..  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm chlorine at the  
point of use).

MARKET FORGE

EVERETT, MASSACHUSETTS  
Tilt Skillet (Gas Fired): 1500,  
1600  
Tilt Skillet (Electric): 1800,  
1700  
Steam Cooker: A-1-....SS,  
A-1-....S with Stainless Steel  
Door  
Automatic Steam Cooker:  
MFA-1-....SS, MFA-1-....S with S/S  
Door  
S/S Tilting Skillet: 1200  
Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.

OVERLAND PARK, KANSAS  
Vienna Sausage Cutter & Canner: 10  
Continuous Hydraulic Stuffer: 519  
Frozen Meat Cuber: 619  
Frozen Meat Slicer: 625  
Delivery Belt Assembly: 725  
Food Pump: 629, 670  
Continuous Vacuumizer: 640  
Twin Piston Stuffer: 700, 770  
Meat Cuber: 620  
Food Pump Hopper: 500  
Stuffer: 600, 607, 200, 270  
Grinder Head: 300  
Air or Hand Operated Plug Valve:  
400

|  |  |  |
|--|--|--|
| Screw Feed Hopper: 500-A<br>Dual Horn Stuffer: 220   | SCARBOROUGH, ONTARIO, CANADA<br>Rotary Pump: RPS..   | Meat Tumbler: M-...., PM450-2<br>Automatic Mold Release: AMR-....<br>Vacuum Extendedfall Meat<br>Management: M-VEF-1   |
| <u>MARTIN/BARON INC.</u><br>SOUTH EL MONTE, CALIFORNIA<br>Cooling Conveyor System:<br>MBI-.....  | <u>H. MAURER + SOHNE KG</u><br>WEST GERMANY<br>S/S Processing Oven, Gas, Steam, or<br>Electrically Heated: AS-....   | Meat Tempering Tank: TTS-600<br>Double Incline Belt Transport<br>Conveyor: DIBT<br>Helix Static Conveyor: HX   |
| <u>MARTIN CONVEYING MACHINERY</u><br>MANSFIELD, TEXAS<br>Screw Conveyor: SD-34971  | <u>MBC EXPERIMENTAL CORP.</u><br>HACKENSACK, NEW JERSEY<br>Automatic Filling Machine: A-1<br>Ricotta Cheese Dispenser: A-1-F<br>Dough Sheeter: MA-1<br>Cook Tank: MA-2<br>Cooling Tank: MA-3<br>Filling Machine: MA-4<br>Knife: MA-5<br>Conveyor: MA-7, MA-8<br>Manicotti Roller: MA-6<br>Round/Square Ravioli Machine: 3-100<br>Lasagne Cutter: MLC-5 | <u>MEAT PACKERS &amp; BUTCHERS SUPPLY CO.</u><br>LOS ANGELES, CALIFORNIA<br>Shelf Truck-5 Tier: 20075<br>Shelf: 20072<br>Curing Vat: 20017<br>Offal Pan Rack Truck: 20043<br>Offal Pan & False Bottom: 20042<br>Cubed Meat Conveyor: 30004<br>Semi Live Skid: 20030<br>Flat Truck: 20020<br>Beef Boning & Fabricating Conveyor:<br>7748  |
| <u>L. R. MARTINELLI</u><br>SAN JOSE, CALIFORNIA<br>Grinder Attachment: 13  | <u>MC MACHINE SUPPLY</u><br>ROGERS, ARKANSAS<br>Product Mold: 11-.   | Ham Pumping Table: 10119<br>Tub Truck: 20001<br>Floor Racks: 10001, 1000<br>500# Meat Tub Truck: 20003<br>600# Meat Tub Truck: 20005<br>1000# Tub Truck: 20007<br>Utility Table: 10116<br>Cutting Table: 10111<br>Order Assembly Truck: 20002<br>Incline Belt Conveyor: 30005<br>Hydraulic Stuffers: 40004<br>(Electric), 40005 (Manual)<br>"Rex" Silent Cutter w/S/S Bowl:<br>HK-65   |
| <u>MARYLAND CUP CORP.</u><br>OWINGS MILLS, MARYLAND<br>"Flex-E-Fill" Filling Machine: MR-1   | <u>MC GRUER, FORTIER, MYERS LTD.</u><br>QUEBEC, CANADA<br>S/S Smokehouse Trees: "Sanitree"<br>S/S Smokehouse Cages: 2, 3, 4<br>Station   | "Inject-Jet" Pickle Injector: 90009<br>"VacuFresh" Packaging Machine:<br>S6-Star, I-25 Interval, PN-30<br>Double Chamber, I-20 MIDI<br>Smokehouse 40166, 40167, 42271,<br>42273  |
| <u>MARYLAND WIRE BELTS, INC.</u><br>CHURCH CREEK, MARYLAND<br>S/S Mesh Wire Belt: B-48-48-18   | <u>MC KENNA EQUIPMENT CO.</u><br>ST. LOUIS, MISSOURI<br>Capping Machine: Lid-O-Matic   | Vacuum Packaging Machine:<br>"Vacu-Fresh" Webstar Duo 42014,<br>"Vacu-Fresh" E 42085,<br>"Vacu-Fresh" S9DK 42087,<br>"Vacu-Fresh" Piccalo 42009,<br>"Vacu-Fresh" SH<br>Vacu-Fresh: Piccalo 42018<br>Vacu-Fresh Westar Duo: 42035   |
| <u>MASSMAN AUTOMATION DESIGNS</u><br>VILLARD, MINNESOTA<br>Shackle Unloader: 8506-15   | <u>MCLAMB ENTERPRISES, INC.</u><br>BENSON, NORTH CAROLINA<br>Cooker: S-5A, S-15A, S-30A, S-50A   | Vacu-Fresh Packaging Machine: SF,<br>I-22, PN-20, Maxi-Pack<br>Vacuum Packaging Machine: 1-18 Mini<br>Dicers: TA 108/3, TA 108/4, TA 120,<br>"Cubemate" 150/170  |
| <u>MASTERCRAFT INTERNATIONAL, INC.</u><br>CHARLOTTE, NORTH CAROLINA<br>"Cartonmaster" Packaging Machine: 5   | <u>MCQUAY-PERFEX, INC.</u><br>MINNEAPOLIS, MINNESOTA<br>"Crystal Tips" Flake Ice Machines:<br>F--S-..., FAS-149, FAS-229,<br>FWS-149, FWS-229<br>"Crystal Tips" Ice Storage Bins:<br>B--S-...  | Dicer/Slicer: Piccolo II, Derby,<br>Sprint, Cubemate 144, Unimate 120<br>Water Bath Shrink Tank: 42081,<br>42082   |
| <u>MATERIALS HANDLING DIV. MIDLAND-ROSS CORPORATION</u> , CINCINNATI, OHIO<br>Meat Dolly: 34-...<br>Plastic Meat Trays: 18-465, 18-467<br>Tote Boxes: 09-...<br>Tote Box Lids: 10-...<br>Meat Lugs: 01-..., 04-..., 07-...,<br>11-..., 17-..., 18-...<br>Meat Lug Lids: 02-..., 03-...,<br>06-..., 08-..., 15-..., 18-...<br>Meat Lug w/Drain Holes: 18-...<br>Bulk Containers: 22-...<br>Bulk Container Lids: 23-...<br>Plastic Drums: 21-...<br>Plastic Drum Lids: 21-...  | <u>MD PNEUMATICS, INC.</u><br>SPRINGFIELD, MISSOURI<br>Lobe Line Pump: SP-200, S4-215,<br>S-....   | Sausage Filler: 40240, 40241,<br>40243<br>Continuous Vacuum Stuffer: 40230<br>Vacuum Tumbler: "Vario-Vac" 650,<br>350, 1000, 1500, 2200, 3100,<br>4400, 6600, 11000<br>Meat Slicer: TK-....-2, TPS-...<br>Pickle Injector: "Inject Jet"<br>90009..., Inject Jet" 90009-D...<br>Vacuum Meat Tumblers: 42310,<br>42311, 42312<br>Smokehouses: 40117, 40118, 42267<br>Cubemate: 120<br>Vacuum Packaging Machine: Vacu<br>Fresh Duomat II & III<br>Continuous Vacuum Stuffer: 40232,<br>40223, 40234<br>Vacu-Fresh Vacuum Packaging Machine:<br>"GASTRO" |
| <u>MATERIALS TRANSPORTATION COMPANY</u><br>TEMPLE, TEXAS<br>Dumper: H-LET, H, FC, F, LEA, LEC<br>Inverter: H-LE<br>MTC Hydro-Dumper: LE<br>Hydro Dumper: LF, H-LEA, LET, H-LT,<br>H-LC, H-LB<br>Hydro Dumper for Combo's: H-LEC<br>Vertical Dumper: L-LE<br>Hydro Dumper: H-LCI (For Vemag<br>Product Hanging Rack: PH R1<br>Hydraulic Dumper: H-LE-S2, H-LE-S3,<br>H-LEC-S2, H-LEC-S3<br>Screw Conveyor: MTCS-....,<br>MTCS-16-10<br>Belt Conveyor: MTCB-....<br>Blender: MTB-....<br>Vacuum Mixer/Blender:<br>MTBV-....<br>Hydraulic Dumper: H-LE-S4<br>Continuous Cooker: MTCC-.... | <u>MEASUREMENT SYSTEMS INTERNATIONAL</u><br>SEATTLE, WASHINGTON<br>S/S Scale Check-Weight: Series<br>MSI-...   |  |
| <u>MATHER &amp; PLATT, CANADA, LTD.</u>  | <u>MEAT EQUIPMENT PARTS &amp; SERVICE COMPANY</u><br>WEST CHICAGO, ILLINOIS<br>Injector: BI-244 (BI-....)<br>Rotary Brine Filter: MP-RF-.010   |  |
|  | <u>MEAT INDUSTRY TECHNIQUE AB</u><br>SIMRISHAMN, SWEDEN<br>Hide Puller: MITAB, "MARK" II   |  |
|  | <u>MEAT MANAGEMENT, INC.</u><br>PALMYRA, NEW JERSEY<br>Tank Dumpers: ML-30, ML-40, DM-..   |  |

MEAT SEAL PROCESS, INC.

CRANFORD, NEW JERSEY

Gatineau Vacuum Packaging and Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION

GAINESVILLE, GEORGIA

"Yieldmaster" Separator: C  
"Yieldmaster" Skin Dewatering Machine: SD-2MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS CORP., DANBURY, CONNECTICUTMeat Massager: MC-..  
Incline Tables: MR-..., MR-20S  
Pickle Injector: MI-...  
Lifter Dumper: MSL-..., MSD-..  
S/S Tank: ST-20  
S/S Smoke Cart: SC-4  
Vacuum Tumbler: VT-10, VT-...  
High Lift Vat Dumper: CVD-...,  
....HL, MSVD-..-HL  
Double Agitator Blender:  
MSD-.....MEAT TECHNOLOGY

DU QUION, ILLINOIS

Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.

ATLANTA, GEORGIA

Pork Skin Fryer: PSF-....  
Oil Holding Tank: OHT-....THE MEAT COMPANY

SHAWNEE MISSION, KANSAS

S/S Meat Vat: 1000, 1001  
Lazy Susan: 2001-..SS, 2001-..GMEGA-PACK LTD.

GRESHAM, OREGON

Smokehouse: MV-..., CH-..., CV-...

MENASHA CORPORATION

SCRANTON, PENNSYLVANIA

Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.

MENTOR, OHIO

Ham Slicer: HM-100

MERCER TOOL CORPORATION

AMITYVILLE, NEW YORK

Manual Bench Sausage Stuffer: Dick S/S

MERRICK SCALE MFG. CO.

PASSAIC, NEW JERSEY

Scale - Continuous Weigh Feeder:  
950  
Continuous Weigher (Open Style):  
950METAL MASTERS FOOD SERVICE EQUIPMENT CO., INC., SMYRNA, DELAWARECutting Tables: CT....  
Chopping Tables: BT....METALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-..., M-...SB,  
E-..., E-...SB  
S/S Tables w/Cutting Board Tops:  
CTM-..., CTM-...SB, CTE-...,  
CTE-...SBMETRAMATIC CORP.

LANDING, NEW JERSEY

Check Weigher: 300 Series, 1300 Series, 1800-SS Series,  
"Weightec" II-SS, "Weightec" III-SS, "Weightec" IV-SS,  
"Weightec" V-SSCheck Weigher: "Weightec" LWSS.,  
"Weightec" LWSS., "Weightec"  
LWSS...

Line Divider: LD.....

Metal Detector (w/Search Head and Controls): MMD-...SS

Metal Detector System (w/Conveyor, Search Head and Controls):  
MDC-..SSMedium Weight Checkweigher (For Packaged Product Only): MW-II,  
MW-III, MW-IV, MW-V

Weightec: HW-...SS

METRO EQUIPMENT CORP.

SUNNYVALE, CALIFORNIA

Check Weighing Scales: CW-.../SS

Portion Control Scales: SM-.../...,  
DSM-.../..

Bench Dial Scales:

BD/11-ZP/NP-.......

BD-ZP/NP-.....

Bench Dial Scales w/S/S Pan (with Own Stand): BD/11-.......,  
BD-.....

Scales: SAC-1616, SAC-2020 with Digital Weight Indicator: SAM-3K

S/S Digital Scale: SPC-32

S/S Washdown Printer: SS-503

Digital Weight Indicator: SEP-..K,  
SOLO-..K

Scales: SAC-2015, SAC-3020

Digital Scale: LCD-10, LCD-32,  
LCD-20METRONICS, INC.

CEDAR FALLS, IOWA

Loin Pull &amp; Rib Cut Machine:

LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S  
"Supra Erecta" Metro Seal (To be used only for packaged product.)METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used only for packaged product.)

METTLER INSTRUMENT CORPORATION.

HIGHSTOWN, NEW JERSEY

Scale: PS-15

Scale: PR-700 (to be used with suitable stand)

Scale - Electronic Balances:

PC..., PC...., PC...-03,  
PC....-03 (With S/S platform and suitable stand.)

Multi Scale Weighing Platform:

EB60-SS, EC240-SS, ECC600-SS

FEHD Electronic Scale

MEYER METAL CRAFT SPECIALITIES, INC.

KANSAS CITY, MISSOURI

Meat Pump: 120

Chub Chiller: 1-6M, 2-12M, 3-18M,

## 4-24M

Cooker: CKRS-. PM, CKRW-. PM

Chiller: CHRG-. PM, CHRB-. PM,

CHRGB-. PM

S/S Insulated Chill Tank: ICT

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

"Meyn" Eviscerating Machine:  
Apollo-72, Apollo IV, U-80,  
(Manual positioning of viscera for inspection necessary.)

(Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)

"Meijn" Disc Pickers: JM-..,  
JMKD-.."Meijn" Broiler Unloading Station  
180F: US-2"Meijn" Poultry Scalding: SC-1  
Automatic Head & Windpipe Puller:  
HP-2"Meijn" Automatic Electric  
Waterbath Stunner: AS-2 (Water level must not exceed 1/4" depth above screen.)Automatic Opening Cut Machine:  
"Jupiter" III (Surfaces of machine contacting carcass must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use).

Automatic Gizzard Splitter: GS-III

"McSmith" Neck Skin Cutter: MS-1

Gizzard Defatter/Washer: DW-1

"Meyn" Automatic Pre-Stomach  
Machine: PS-II (Personnel must be provided to trim portions of digestive tract not removed by the machine and must be in addition to the auxiliary peeler.)"Meyn" Automatic Vent Cutter: VC-II  
(Surfaces of machine contacting carcass must be sanitized with 180 F. water or solution of 20 ppm residual chlorine at point of use.)"Meyn" Reprocessing Station  
w/Chlorinator. S.T.-1"Meyn" Broiler Unloading Station:  
AD-1, AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

Automatic Bird Bagger: BB-1

Automatic Bird Bagger: PM-80

Automatic Bird Bagga: 05-51-02

Screw Chiller II: MSC-II

Inside/Outside Final Birdwasher:  
BW-2

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting of - Weighing Machine: HB-83,  
Line Clearer: LC-101, Weighing Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester: 033303

Neck Skinner: NS-1

Whole Breast Filleting Machine:  
06-08-01

Final Inside/Outside (14 Unit)

Bird Washer: 033713

Scale and Packout Conveyor:

06-08-01

Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION

MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MICRODRY CORPORATION

SAN RAMON, CALIFORNIA

Bacon Precooker: BW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

SIOUX CITY, IOWA

Pork Skin Cutter

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500

Sandvik Boning Conveyor: 750

S/S Collapsible Smoke Cage: 2600

"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.

LIVINGSTON, NEW JERSEY

Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.

MORTON GROVE, ILLINOIS

Revolving Tray Oven: NY-....,  
KY-....

Rack Oven: NY-.

MID-STATES ENGINEERING &  
MANUFACTURING, INC., MILTON, IOWA

Dumping Buggy: MS100B-U

S/S Curing Vat: SCCT-....

MIDWESTERN INDUSTRIES, INC.

MASSILLION, OHIO

Sifter's Model 25S, 55S

Portable Vibrating Screening

Equipment: MR 605158R5, MR.S...,  
ME-..

MILE HIGH EQUIPMENT CO.

DENVER, COLORADO

"Ice-O-Matic" Ice Machines:

B-....W-SS, B-....A-SS, B-....W,  
B-....A

Ice Cuber w/Bin: C-..H-A-P

Ice Flaker w/Bin: F-....A-..P,  
F-....W-..P, F-....A-..F,  
F-....A-..P, F-....W-..P,  
F-....W-..F, F-....A-..S,  
F-....W-..S

Flaked Ice Maker Dispenser:

FD-....A-P, FD-....A-S,  
HD-....W-P, HD-....A-P,  
HD-....A-S, HD-....W-S  
FD-....W-P, FD-....W-S

Ice Cube Machines: C-..F-A-P,  
C-..F-A-S, C-..H-A-P, C-..H-A-S,  
C-..F-A-P, C-...F-A-S,  
C-..H-A-P, C-..H-A-S,  
C-..F-W-P, C-..H-W-P,  
C-..F-W-P, C-..H-W-P,  
C-..F-R-P, C-..H-R-P, C-...F-R-P

Ice Cube Machines: C-..F-W-S,  
C-..F-W-S, C-..H-W-S,  
C-..H-W-S, C-..H-R-S, C-..F-R-S,  
C-..H-R-P, C-..F-R-S,  
C-..H-R-S

Modular Ice Flakers: MF-....R-P,

MF-....A-P, MF-....A-P,

MF-....W-P, MF-....R-P,

MF-....A-P, MF-....A-S,

MF-....W-P, MF-....R-S,

MF-....R-F, MF-....W-S,

MF-....W-S

Ice Flaker: FC-....A, FC-....A,

FC-....W, FC-....W

Ice Bins: B-...P, B-...S

MILL SUPPLIES INC.

ORLANDO, FLORIDA

Conveyor Belt (Food Contact):

X-300, X-400

B&N MILLER, INC.

BOSCOBELL, WISCONSIN

S/S Smokehouse B&M M500

MILWAUKEE SEASONING LABORATORIES

GERMANTOWN, WISCONSIN

Basting Injector and Control: 100

Basting Injection Machine: 300

MILLER METAL FABRICATORS

STAUNTON, VIRGINIA

S/S Chill Tank: CW-73

S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING

CO., ST. PAUL, MINNESOTA

Box Sealers: Series S-610-, Model  
275, 477

Gauge Insertion Machine: 1, 4650  
DR, 4650 DRA, 4670 DRA

MIRA-PAK, INC.

HOUSTON, TEXAS

Packaging Machine: GS, HS, KS, TKS,  
H2S, MS, RV-12-ES, RV-12-BS

MISA MANUFACTURING, INC.

WESTMINSTER, CALIFORNIA

Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.

NAGATAKU, KOBE, JAPAN

Belts (Food Contact): White, 2, 3  
or 4 Ply: F-CON-5L (Belts with  
cotton carcasses must have edges  
sealed with chemically acceptable  
compound.)

MIXING EQUIPMENT COMPANY

ROCHESTER, NEW YORK

Portable Mixers: UNS-A, UNS-.,  
UND-A, UND-.

Mixer: "Lightin" UNAR-., UNAG-..

MO TEC, INC.

MT. VERNON, MISSOURI

Individual Off-Line Pressure Bird  
Washer with Chlorinator: TC-100,  
C-100

MODERN WELDING COMPANY, INC.

NEWARK, OHIO

S/Vat: MW-8401, MW-8407, MW-....,  
MS-...

JOHN MOHR & SONS - HYDRAHONE DIV.

CHICAGO, ILLINOIS

Neck Cutter: Hydahone, HPC

Neck Skin Cutter: BNC

Vacuum Nozzle: AVL, VL, WCL, BCL,  
DV, HVL, HVLS

Vent Cleaner: VCN

Cutter: Double Head

"Hydahone" Tendon Puller: TP-FP

Shrink Tunnel: HST-..

Dri-Line Shackle: DS-1

Automatic Tripper: HST-8000

Tendon Puller: HTP

"Hydaphone" Turkey Hock Cutter  
HTHC-3000

MOJONNIER BROTHERS COMPANY

CHICAGO, ILLINOIS

Deaerator: C-..

MOL BELTING COMPANY

GRAND RAPIDS, MICHIGAN

Belting (Food Contact): .LR5/OW,  
.R5/5W, .R5/OW, .R3/OW

MOLDED FIBREGLASS TRAY CO.

LINESVILLE, PENNSYLVANIA

Food Trays: 30., 33.

Tote Boxes: 7....

Tote Box Lids: 7....

MOLDEX, INC.

PUTNAM, CONNECTICUT

Polyurethane Solid Round: 1/8" thru  
9/16"

Polyurethane V Belting: "A", "B",  
"C"

Belts (Food Contact): Moldex Flat  
E, T

MOLINE COMPANY

DULUTH, MINNESOTA

Dough Cross Roller: MCR-..

Dough Extruder: 10-10, 10-14

Processing Belt Conveyor: PC-1

MONFORT OF COLORADO

GREELEY, COLORADO

Plastic Belt Product Conveyor: E-101

Conveyor: MGL-..., MGL-....

MONO GROUP INC.

BENSENVILLE, ILLINOIS

Lobeflo S/S Pump...NDM With  
Sanitary Type Connections

THE MONTAQUE COMPANY

HAYWARD, CALIFORNIA

S/S Gas Ovens: S115, S115A, S115S,  
S136, S236, S2115A, S2115S,

SP115, SP115A, SP115S, SP136,

SP236, SP2115, SP2115A, SP2115S

S/S Electric Ovens: SEK15A,  
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES

ATLANTA, GEORGIA

Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.

SKOKIE, ILLINOIS

Automatic Product Ejector:

2721-1000

Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.

|  |  |  |
|--|--|--|
| <b>MANCHESTER, CONNECTICUT</b>   | Double Belt Conveyor: PE0001<br>S/S Belt Conveyor: CPC-....<br>Meat Tank: MT-01, 304-3<br>Jacketed Kettle w/Agitator: F<br>Poultry Dump Cart: DC<br>S/S Agitated Cooling Storage Tank:<br>RH-P<br>Horizontal Storage Tank: "SHW"<br>Stainless Steel Cooker: RCW<br>Cook 'N Cool: CNC<br>S/S Meat Rack<br>S/S Transfer Cart<br>Silo Storage Tank: SVW<br>Falling Film Chiller: FFC<br>S/S Plate Heat Exchanger: ATIODW  | <b>BALTIMORE, MARYLAND</b><br>Sanitary Filling Valve: SAN-60<br>Filler Pump: San/T-130   |
| <b>MORRIS &amp; ASSOCIATES INC.</b><br><b>RALEIGH, NORTH CAROLINA</b>                                      | Salting System<br>Freezer: PPF<br>Freezer w/CIP System: CBF<br>Giblet Pumping & Chill System<br>Freezer: PFS-60H-2515-F<br>Poultry Carcass Chiller: MNT-...<br>Water Overflow Meter: WM-10-G<br>Heat Exchangers: WRC-...HSS<br>Continuous Belt Freezer: SMF-....<br>Giblet Chiller: GS-..MNT<br>Turkey Chiller: MNT<br>Nugget Ice Machine: NIM-RA-15T<br>Ice Maker (Ice Master): NIM-...<br>H-..T, NIM-..H-..T, NIM-...-H,<br>-..T, PIM-..H-..T, PIM-..H-<br>..T, PIM-...H-..T | <b>NATIONAL MANUFACTURING CO.</b><br><b>WARREN, MICHIGAN</b><br>Nickel Plated Pallet: -29  |
|  |  | <b>NATIONAL PACKING MACHINERY</b><br><b>HINGHAM, MASSACHUSETTS</b><br>Cubing Machine: Stew Beefer  |
|  |  | <b>NATIONAL TOOL, INC.</b><br><b>CONYERS, GEORGIA</b><br>Spiral Ham Slicing Machine:<br>HA-10069   |
| <b>MORRISON COMPANY, INC.</b><br><b>ANTHONY, KANSAS</b>  | Belts, Food Contact:<br>OHGR-2 (White)<br>OHGR-3 (White), OHGR-2MC,<br>OHGR-3MC, OHGR-3-Tan<br>Belts (Direct Food Contact):<br>OHGR-2VG, OHGR-3VG, OHGR-2LG,<br>OHGR-3LG, OHGR-2LR, OHGR-3LR,<br>OHGR-3LGM, OHGR-3LRM,<br>OHGR-3LR-TAN, OHGR-3MC-Tan   | <b>NEBCON MATERIAL HANDLING SYSTEMS</b><br><b>OMAHA, NEBRASKA</b><br>Vertical Snout Stripper: 733<br>S/S Offal Hanging Truck: 1910   |
| <b>MORRISON WEIGHING SYSTEMS, INC.</b><br><b>MILAN, ILLINOIS</b>   | Infeed & Scale Conveyor: RC-101  | <b>NESTAWAY, INC.</b><br><b>CLEVELAND, OHIO</b><br>Wire Container "Smokrak":<br>....NY/CR, ....SS<br>Wire Container "Chilrak":<br>....NY/CR, ....SS  |
| <b>MORROW SYSTEMS INC.</b><br><b>CINCINNATI, OHIO</b>  | Internal Alarm: Temperature  | <b>NESTIER CORPORATION</b><br><b>CINCINNATI, OHIO</b><br>Meat Lug Lids: 02-..., 03-....<br>06..., 08..., 15..., 18-...<br>Meat Lug w/Drain Holes: 18-...<br>Bulk Containers: 22-...<br>Bulk Container Lids: 23-...<br>Plastic Drums: 21-...<br>Plastic Drum Lids: 21-...<br>Tote Boxes: 09...<br>Tote Box Lids: 10-...<br>Meat Dolly: 34-...<br>Plastic Meat Trays: 18-465, 18-467<br>Meat Lugs 01..., 07..., 11-...,<br>17..., 18..., 04... |
| <b>MORTON SALT COMPANY</b><br><b>CHICAGO, ILLINOIS</b>   | Brinemaker: P-2, EP, EP-2, ES,<br>FC-1015<br>Fluitron: QR<br>Saltab Depositor: SG, G-SH<br>Liquid Dispenser: FLOCRON, IMCO<br>Meat Pomp: 402   | <b>NEW BRUNSWICK INTERNATIONAL, INC.</b><br><b>EDISON, NEW JERSEY</b><br>Load Cell Scales (With Suitable<br>Stand) DS-6-30, DS-60-30D.<br>S/S Scale: DS-260<br>S/S Platform Scale: DPS-8000<br>Electronie Platform Scale: DS-410   |
| <b>MRM/ELGIN PACKAGING MACHINERY</b><br><b>DIV. OF DOMAIN INDUSTRIES</b><br><b>NEW RICHMOND, WISCONSIN</b> | Filling Machine: R-50-V<br>Filler: 68177<br>Vacuum Cleaner: Air Vent, 1093   | <b>NEW LONDON ENGINEERING COMPANY</b><br><b>NEW LONDON, WISCONSIN</b><br>Conveyors: 200, 2235-DB, LL-320   |
| <b>M-TEK INCORPORATED</b><br><b>EAST DUNDEE, ILLINOIS</b>  | Vacuum Bag Sealer: Corr-Vac Mark I,<br>Mark II   | <b>PAUL L. NICCOLLS</b><br><b>CALIFORNIA, MISSOURI</b><br>Pump (Basting): "Bast-Rite" 4  |
| <b>PAUL MUELLER COMPANY</b><br><b>SPRINGFIELD, MISSOURI</b>  | Ramsey Transfer Conveyor: #2<br>Boning Table Conveyor: 3-Belt<br>Ramsey Food Cooker: #1<br>S/S Atmospheric Cooker: SCI<br>Bulk Milk Cooler: RH<br>S/S Kettles: A, AP<br>Poultry Chill Tanks: 304-4, 304-5,<br>409-4, 409-5<br>S/S Cooler: R.C.   | <b>W. A. NICHOLS COMPANY</b><br><b>KANSAS CITY, MISSOURI</b><br>Sup-R-Clean Food-Veyor: WSC12-24-12,<br>WSC18-16-12<br>Gizzard Skinning Machine: 1350-..<br>Shackle: J-24-C-SS, J-24-E-SS  |
|  |  | <b>NIJHUIS INC.</b><br>(Formerly NIJHUIS SCHLACHTTECHNIEK,<br>LICHTENVOORDE, THE NETHERLANDS)  |
|  |  | <b>HOLLAND, MICHIGAN</b><br>Nijhuis Automatic Scalding Tank:<br>"Turn-O-Matic" NTOM-....<br>Dehairing and Flaming Machines:<br>"Goliath" NDF-...-D, N-...-D  |

Moving Top Table w/Washer:

NMNT-...

Multi-Purpose Polishing Machine:

"Nijhuis" NPM-...

Nijhuis Singeing Machine: NSF

"Spitfile" ...

Nijhuis Scalding Tank: NST ...Scalding and Dehairing Machine:

NHDGE-..., NHDGG-...,

NSLSE-..., NSLSG-...

NIJHUIS SCHLACHTTECHNIEKLICHTENVOORDE, THE NETHERLANDSNijhuis Automatic Scalding Tank:

"Turn-O-Matic" NTOM-...

Dehairing and Flaming Machines:

"Goliath" NDF-...D, N-...D

Moving Top Table w/Washer:

NMTT-...

Multi-Purpose Polishing Machine:

"Nijhuis" NPM-...

Nijhuis Singeing Machine: NSF

"Spitfile" ...

Nijhuis Scalding Tank: NST ...Scalding and Dehairing Machine:

NHDGE-..., NHDGG-...,

NSLSE-..., NSLSG-...

NITTA BELTING CO., LTD.OSAKA, JAPAN F-541Belt (Food Contact): White NLG.

WU-12BK, WU-12AK

NITTA INTERNATIONAL, INC.NORCROSS, GEORGIABelts (Food Contact): WU-6A,

WU-6AK, WU-12A, WU-12AK, WU-12B,

WU-12BK

Clina-12UF, 12CF, 20CF, 30CF,

07UF, 07CF, 06CF

Espot-20CC, 30CC, 40CC, 55CC,

81CC

WF-07UF, WF-12UF

FRITZ NORBURY CO.PINEVILLE, LOUISIANAHand Activated Hand Wash Valve

(Used with proper pressure regulator on water supply line): FN-100

NORDSON CORPORATIONAMHERST, OHIOS/S Pump: 64BSpray Gun Assembly: A7AAir Elevator for Pump: 64BSpray Gun: NPE-2AAgitated Hopper: NPE-H3Heater: NH-4Filter S/S: 161510Circulation Valve Kit: 244778, 244780NORMAN MACHINERY COMPANYNEWARK, NEW JERSEYMixers: 150, 400, BDSL-..., BDHL-...

Hi-Speed Mixers (Impeller and impeller drive assembly must be disassembled daily for cleaning and inspection): DS-..., DH-...

NORR ENGINEERING-MANUFACTURING CO.FORT WAYNE, INDIANAFlexible Packaging Machine: Series FNORTHFIELD EQUIPMENT & MFG. COMPANYNORTHFIELD, MINNESOTAFreezer Belt (Food Contact):

Omni-Grid, Omni-Flex, S, G

Freezer: Spiral (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Group.)

NORTH STAR ICE EQUIPMENT COMPANYSEATTLE, WASHINGTONIce Maker: 60, 10, 20, 40Ice Rake & Elevator System:

R15/17-73

Pneumatic Ice Conveyor: PN-1-73NORTHWESTERN STEEL AND SUPPLY CO.OMAHA, NEBRASKAPaunch Umbrella Washer: PU-74-1Tripe Inspection Rack: TIS-74-1NOTHUM MANUFACTURING COMPANYSPRINGFIELD, MISSOURIBatter and Breading Machines: 71-AGas Fired Oven: 363GOFryer (Gas): NF-3410Shaker-Sifter: NRDS-14Drum Breader and Batter System:

NRD-14, NRDB-14

Fryer (Gas) With Storage Tank:  
NF-...Fryer (Electric) With Storage  
Tank: NFE-...Continuous Oil Filter: "Filter  
King" NF-...Infeed Transfer Conveyor: NT-....Pack-Off Conveyor: NP-....Shuttle Conveyor: NSC-....Spreader Conveyor: NSPC-....Combination Vat Dumper: NCVD-....Conveyor Inspection Trim:

NCIT-...

Rotary Blancher: NRBL-...Dewatering conveyor: NDC-....Conveyor: NC-90-....Cooling Conveyor: NCC-....Column Dumper: NCD-....Lazy Susan: NLS-..Preduster: NDP-..Batter and Breading Machine: SK-8,  
SK-14Countertop: "Lil Breader"Continuous Fryer Reserve Tank:  
NF-..., NRT-...NU-MEAT TECHNOLOGYSCOTCH PLAINS, NEW JERSEYConveyor Cuber: "Convey Cuber"NUNNERY-FREEMAN COMPANYHENDERSON, NORTH CAROLINAGrill: (Electric)Kook-Rite Cooker: S-10A, S-20ANUSS EX-IMPORTSWESTCHESTER, PENNSYLVANIAGrill: (Turmix)NUTEC MANUFACTURINGORLAND PARK, ILLINOISPatty Machine: Nutec 1ANUTRIDAN ENGINEERING A/SDENMARKBacon Press: IVN. V. GEBROEDERS NAEFFLOCHEM, HOLLAND"Naepo" Cutting Boards

- 0 -

OAKES MACHINE CORPORATIONISLIP, NEW YORKContinuous Mixer: 14MC15AOHAUS SCALE CORP.FLORHAM PARK, NEW JERSEYScales: 88..F, 88..Series  
S/S Platform Scale (w/I 20W  
Indicator): WB.., WB..., WBS..,  
WBS...O. H. I. CO.STOCKTON, CALIF.Pole Dumper: PD-6E  
Blender: B2E, B3E, B5E, B15E  
Vacuum Blender: VB2E, VB3E, VB5E,  
VB15E  
Oven: SSH-110  
Tenderizer "Rollo Massage" M-1  
126A  
Drum Dumper: DD18H  
S/S Drum Tumbler: DT18H  
Tumbler-Shaker and Loading  
Assembly: TS-2000  
Tenderizer W/Conveyor: 500  
Turkey Breast Tumbler: TM-5000  
Screw Conveyor Metering Device:  
M-D301OLD RANCHERS CANNING CO.UPLAND, CALIFORNIA"Pulici" Burrito Machine: 471OLIVER PRODUCTS COMPANYGRAND RAPIDS, MICHIGANWrapping Machine: 898-SF, 906,  
999-NSF, 1016 RR, 906GF, 1080,  
1006  
Slicer: 797S, 797SGGEORGE J. OLNEY, INC.WESTERNVILLE, NEW YORKS/S Vibrating Screen: 24x..OLYMPUS CORPORATIONLAKE SUCCESS, NEW YORKFibre Optic Scope: 1F13D3-60 (USDA  
inspectors at plants using this  
device must be trained and be  
proficient in its use.)OMEKO-BOSCH COMPANYOMAHA, NEBRASKABagging Table: 1076Landing Table: 1065Lazy Susan Table: 1077Boning Table: 1061-A, 1061Fat Grinder & Pump Ass'y: 1078Sheep Viscera Inspection Table: 678  
(Sanitized with 180 F. water.)Cattle Head Flush Cabinet: 689-ASnout Stripper: 248Hog Viscera Inspection Table: 218,  
219 (Sanitized with 180 F.  
water.)Hog Head Table: 225Boning Conveyor Table: 1060-ATripe Inspection Rack: 713Meat TumblerHead Flush Booth: Sheep

Hide Puller (OMECO-ARMOUR): 711  
 Fat Conveyor: 1064-A  
 Vat Dumper: 1125  
 Tripe Scalder: 643  
 S/S "V" Type Tripe Scalder: 642  
 Paunch Table: 682  
 Belly Roller: 422  
 S/S Flight Table: 404  
 Tripe Umbrella: 644  
 Head Flush Cabinet: 688  
 Head Work-Up Table: 686  
 Jaw Puller: 691  
 2-Section Fat Box: 684  
 Tongue Wash Tank: 704  
 Pluck Table: 685  
 Condemned Head Truck: 692  
 Head Splitter: 712  
 Beef Viscera Inspection Table: 670  
     (Sanitized with 180 F. water.)  
 Fat Wash Box: 220  
 Hog Head Splitter: 228  
 Automatic Hog Head Splitter: 229  
 Belly Roller: 407  
 Viscera Separating Table: 221  
 Meat Wash Table (3 Compartments):  
     232  
 Perforated Top Table: 126  
 Trim Table: 2212  
 Ham Skinning Saddle: 420  
 Hog Jaw Puller: 227, 249  
 Tongue Washer: 240  
 Shoulder Cutter: 406  
 Side Splitter: 412  
 Hog Stomach Opening Table: 223  
 Rotary Head Flush Cabinet: 689  
 Bone Saw: 419  
 Paunch Table: 681  
 Conveyor: 1064-A, 1064  
 Screw Conveyor: 1087  
 Boning Table: 1061-A, 1058-A  
 Shrink Tunnel: 1074  
 Dry-Off Unit: 1075  
 Perforated S/S Top Table: 686-A  
 Truck: 1606, 1607, 1602, 1603,  
     1604, 1605, 1608, 1609, 1612,  
     1613, 1614, 1616, 1618, 1617,  
     1624  
 Tongue Hook: 827B  
 Hide Puller: 702  
 Dump Bucket (Bottom): 1002  
 Round Nose Truck, S/S: 1610  
 S/S Boning Table: 125, 1060  
 S/S Utility Table: 121  
 Belly Knife: 421  
 Square Nose Truck, Galvanized:  
     1611B  
 Square Nose Truck, S/S Body: 1611  
 Sausage Truck: 1600-1601  
 Hog Polisher: 213, Brush Type 216  
 S/S Vat: 1100  
 Beef Carcass Washer: 725  
 Sheep Carcass Washer: 727  
 Beef Head Washer: 726  
 Heart Slasher: 230A  
 Heart Washer: 230B  
 Market Truck: 1044 Special  
 Spike Hog Head Workup Conveyor: 250  
 Tables: 122, 123, 124  
 Meat Wash Sink: 202  
 Chitterling Dewatering Machine: 247  
 Dyna Jet Tripe Washer: 729  
 S/S Fresh Meat Trees: 140, 141  
 Lazy Susan: 218  
 S/S Poultry Chill Vat: 1101  
 Metal Slat Trucks: 1626, 1627  
 Table Model Cut-Off Saw: 424  
 Gambrel Cord Cutter: 403

Hog Hide Puller: 280 and 280-A  
     (This is with the understanding  
     that the puller will be installed  
     sufficient distance from the  
     center line of the rail to  
     preclude contact of the carcass  
     with the pulling mechanism and  
     will be operated in a manner to  
     preclude carcass contamination  
     from falling debris and other  
     foreign material).

Wire Mesh Conveyor: 1085  
 Belt Conveyor: 1057  
 Ham Cut-Off Knife: 425  
 Bagging Hopper: 161  
 Liver and Lung Slasher: 242  
 Stationary Hog Viscera Inspection  
     Table: 222  
 Fat Pump: 1086  
 Automatic Hog Stamper: 285  
 Hog Scalding Tub: 205  
 Final Hog Wash Cabinet: 730  
 Hog Spray Cabinet: 738  
 Glycol Chiller: 1084  
 Electric Stimulator 625A, 625  
     (Automatic), 625C  
 Trim Bin W/Discharge Screw: 1088  
 Pneumatic Divert System: 1059  
 Rotary Snout Puller: 244  
 Rotating Head Splitter: 228  
 Automatic Hog Singer: 215-2

OP/TEC, INC.MILFORD, MASSACHUSETTS

Meat Analyzer: "Lean Machine: LM-1

OWENS-CORNING FIBERGLASS CORP.TOLEDO, OHIO

Fiberglass Storage Tanks: MAC,  
     MDBC, MFBC

OWENS-ILLINOIS, INC.SAN JOSE, CALIFORNIA

Steam Vacuum Cappers: 46-200  
     Series, 46-400 Series, 58-200  
     Series  
 Gas Flush Tunnel: 10-..

OXY-DRY CORP.ELK GROVE, ILLINOIS

Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.ASTORIA, NEW YORK

Bag Loader: 502 S/S

PACIFIC PACKING MACHINERY CO.LOS ANGELES, CALIFORNIA

Filling Machine: VBFV  
     Proter Vacuum Packaging Machine:  
     P-90

PACIFIC SCIENTIFIC COMPANYPORLAND, OREGON

Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANYLOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30  
     Note: Lamp must be used in  
     accordance with Part 7, para.  
     7.16(b) of the Meat and Poultry  
     Inspection Manual.

PACK WEST MACHINERY CO., INC.PASADENA, TEXAS

Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANYEAST LONGMEADOW, MASSACHUSETTS

Packaging Machine: BW-6, TWH-S  
     Wrapping Machines: 6-U, 6-UE,  
     6-UES, UE-6A

PACKAGING AIDS CORP.SAN FRANCISCO, CALIFORNIA

Vacuum Sealer: 73VS, ..VS..  
     "Impulse"  
 Vacuum Barrier Sealer: 73VBS,  
     ..VBS.. "Hot Bar"

PACKAGING EQUIPMENT SALESIVYLAND, PENNSYLVANIA

S/S In Feed Conveyor: PFM-2000

PACKAGING RESEARCH CORP.DENVER, COLORADO

Fillers: PRC-F, PRC-P, .S-.,  
     ..S-., .SB-., ..SB-., 4PSB,  
     8PSB

Pressure Regulating Accumulator:  
     216PR, 300PR

Pressure Regulator: 10PR  
     Vertical Powered Screw Hopper:  
     VPSH-H, VPSH-E

"Versaform" Former: VF-....

PACKAGING SYSTEMS/3MST. PAUL, MINNESOTA

Sealing Machine (S-647 "L" Clip  
     Applicator) 5790

PACKERS DEVELOPMENT CORP.ROCHESTER, NEW HAMPSHIRE

Air Operated Skinning Knife:  
     "Pado" 1000

PACKERS ENG. & EQUIP. CO., INC.OMAHA, NEBRASKA

Neck Pins: RMB-1

FL Type Head Inspection Stand: 1730

Flat Top Tables: FT-...,  
     FT-..., FTBS-...,  
     FTBS-....

Cutting Board: "Packers" 60750,  
     60751-E

PACKERS MACHINE AND MFG. CO.TOLEDO, IOWA

Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALEFRANKSVILLE, WISCONSIN

Plastic Sealer: 4  
     Meat Sealer: Poly-Motor-Jaw

PADGETT-SWANN MACHINERY COMPANY, INC.TAMPA, FLORIDA

Conveyor: HBC-...

P.A.L.G.A.AVIGNON CEDIX, FRANCE

Mini Brochetteur: 36/FF  
     Auto Brochetteur: 64/FF

PALLET DEVELOPMENT, INC.AMBRIDGE, PENNSYLVANIA

Plastic Pallet (For Packaged  
     Product Only): 300

|  |   |  |
|--|---|--|
| <u>PALMIA, AB</u>  | <u>HI-QF-.....</u>  | <u>D-12-U, D-12-B-U, D-20-U, DC-3-U,</u>                             |
| <u>SODERHAM, SWEDEN</u>  | <u>Spiral Freezer: HI-QF 1200-....</u>  | <u>DC-8-U, DC-8-S-U, DC-10/50-U,</u>                                 |
| Grinder: "Palmia" P-250, P-300,<br>P-400   |   | <u>DC-10/50-X-U</u>  |
| <u>STEPHEN PAOLI MFG., CORP.</u>   | <u>PATTERSON INDUSTRIES, INC.</u>   | <u>S/S Scale: DPS-10-U</u>   |
| <u>ROCKFORD, ILLINOIS</u>  | <u>EAST LIVERPOOL, OHIO</u>   | <u>S/S Sanitary Scale: 601-U, 625-U</u>                              |
| "Paoli" Deboning Machines: 19A,<br>20A, 21A, 19AF, 20AF, 21AF, 19,<br>20, 21   | Double Core Mixer "Thoroblender<br>Type A"  | <u>S/S Bench Scale: DSC-1-20</u>                                     |
| Deboning and Desinewing Machines:<br>"One Step" 19, 20, 21, 22, 22-H,<br>23  | <u>PATTERSON-KELLEY COMPANY, INC.</u>   | <u>Electronic Weighing System: 4300</u>                              |
| <u>PARAMOUNT PACKAGING CORP.</u>   | <u>EAST STROUDSBURG, PENNSYLVANIA</u>   | <u>Electronic Load Cell: 6200</u>                                    |
| <u>CHALFONT, PENNSYLVANIA</u>  | Twin-Shell Blender: SB, IB  | <u>Scale: Over/Under 4500, 6200</u>                                  |
| Poultry Loading System: 1500   | Zig-Zag Blender: CSS-M  | <u>Over/Under Checkweighing Scale:</u>                               |
| Pad Dispenser: 1500A   | Heat Exchanger: HX-12D-67-L2  | 4700   |
| <u>PARK RUBBER COMPANY</u>   | Plate Heat Exchanger: V-13  | <u>Scale: 50 "Nema"4</u>   |
| <u>LAKE ZURICH, ILLINOIS</u>   |   |  |
| Cutting Boards: Cut-Rite, Simona<br>2000   | <u>PATTY-O-MATIC</u>  | <u>PER-FIL INDUSTRIES</u>  |
| <u>J. E. PARKER AND COMPANY</u>  | <u>FARMINGDALE, NEW JERSEY</u>  | <u>BURLINGTON, NEW JERSEY</u>  |
| <u>EATON, OHIO</u>   | Patty Machine: 445 SDA, 800 SDA,<br>1260  | Auger Filler: PF-11, PF-14, PF-14H                                   |
| Poultry Broth Concentrator: JDC-361  |   |  |
| <u>PARSONS AUTOMATIC SCALE COMPANY</u>   | <u>PAXALL PARSONS MACHINERY</u>   | <u>PERES ELECTRONIC MACHINES, INC.</u>                               |
| <u>BERKELEY, CALIFORNIA</u>  | <u>BERKELEY, CALIFORNIA</u>   | <u>ROCHESTER, NEW YORK</u>   |
| Macaroni Scale   | S/S Combination Weigher: World Star<br>14   | Barrel Deheader (Horizontal<br>Cutting): 3                           |
| Scale Assembly EL-WA   |   |  |
| <u>PARTCO, INC.</u>  | <u>PEARCE AND COMPANY, INC.</u>   | <u>PETERS MACHINERY CO.</u>  |
| <u>ORLAND PARK, ILLINOIS</u>   | <u>DANVERS, MASSACHUSETTS</u>   | <u>CHICAGO, ILLINOIS</u>   |
| Perforator Cuber: PC-28  | Band Saw: HS-5M   | Carton Closing Machine: CCY-DL                                       |
| <u>PASCO MANUFACTURING INCORPORATED</u>  |   |  |
| <u>OCONTO FALLS, WISCONSIN</u>   | <u>PEARSON ENTERPRISES INC.</u>   | <u>PETERSON ENGINEERING SERVICE</u>                                  |
| Belt Conveyor: BC-100  | <u>JACKSONVILLE, FLORIDA</u>  | <u>GAINESVILLE, GEORGIA</u>  |
| <u>PASTA-MAT, INC.</u>   | Tectron Metal Detector: 5500  | Giblet Pump: T-101, S-101  |
| <u>MASPETH, NEW YORK</u>   | Conveyor: 19  | Back and Breast Splitter: GK-101                                     |
| Automatic Tortellini Machine:<br>130-G, 130-G-4  | <u>PEERLESS MACHINERY CORP.</u>   | Back Half Quartering Machine: CC:<br>184                             |
| Automatic Ravioli Machine: D-74-G  | <u>SIDNEY, OHIO</u>   | Giblet Chiller w/Rotary Unloader:<br>WP-984                          |
| Heavy Duty Ravioli Machine: HDR-...  | Dough Mixer: MSS-..., MSS-....  | Accumulator System: AWS-224  |
| Automatic Dough Laminators: APL-...  | S/S High Speed Dough Mixer<br>HSS-....  | Giblet Dewatering Belt: TW-202                                       |
| <u>PASTA WORLD</u>   |   | Utility Conveyor: 287  |
| <u>E. FARMINGDALE, LONG ISLAND, NEW YORK</u>   | <u>PEERLESS METAL FABRICATORS, INC.</u>   | <u>THE PFAUDLER CORPORATION</u>                                      |
| Tortellini Machines: MGT..P/...,<br>AA...  | <u>BRIDGEVIEW, ILLINOIS</u>   | <u>ROCHESTER, NEW YORK</u>   |
| Ravioli/Tortellini Machines:<br>MGC..P/..., R/N....  | S/S Meat Mold w/Lid   | Superjector: (Titan) CNS-70  |
| Sheeter/Kneader Machines: SA...,<br>CA...  |   | Filling Machines: (Piston)<br>RP-...., C-..., RP....M                |
| <u>PASTEURAY COMPANY</u>   | <u>PELOUZE SCALE COMPANY</u>  | "Glasteel" Chemstor Tanks: Vertical<br>CV-....., Horizontal CH-..... |
| <u>ST. LOUIS, MISSOURI</u>   | <u>EVANSTON, ILLINOIS</u>   |  |
| Ultraviolet Lamp (Non-Ozone):<br>P-11-20, P-25, P-30-13, P-33,<br>P-41, P-50, P-72 Note: Lamps<br>must be used in accordance with<br>Part 7, para. 7.16(b) of the Meat<br>and Poultry Inspection Manual. | S/S Scale: 832S, 832SRD, 85S,<br>810S, 820S, 840S, 1060S, 10100S,<br>10200S   | <u>PHILADELPHIA BELTING CO.</u>                                      |
| <u>DICK PATCH INDUSTRIES, INC.</u>   | <u>PEMBERTON-BOLDT, INC.</u>  | <u>FOLCROFT, PENNSYLVANIA</u>  |
| <u>SAN ANTONIO, TEXAS</u>  | <u>DES MOINES, IOWA</u>   | Belts (Food Contact): Hycar CP,<br>PVC White                         |
| Mechanical Freezer: "High Flux" 48   | Strainer: HS-225  |  |
| Transfer Conveyor: TC-....   | S/S Vacuum Tumbler: VV-....   | <u>PICK HEADERS, INC.</u>  |
| Water Chiller: IC-....   |   | <u>WEST BEND, WISCONSIN</u>  |
| Spiral Freezer: (Acceptance applies<br>to the conveyor only. Each<br>installation must be reviewed by<br>the Equipment Branch), Model  | <u>PEMBERTON FOOD PROCESSING EQUIPMENT</u>  | Cooker: SC-...-  |
|  | <u>CO., MEMPHIS, TENNESSEE</u>  |  |
|  | Deep Fat Fryer: BR-S  | <u>THE PICKWICK COMPANY</u>  |
|  | Hog Singer: 1926  | <u>CEDAR RAPIDS, IOWA</u>  |
|  | Neck Washer: Neck-A-Matic MDM67A,<br>JM-73A   | "Spin-Pik" Poultry Pickers: JS-1B,<br>JS-2A                          |
|  | Hog Polisher: SPB-11  | Poultry Scalders: 5A-...   |
|  | Spreader Conveyor: VB-800   | Poultry Scalder: AS with<br>"Dunkmaster": AD                         |
|  | Hydrau Separator: HS-250  | Eviscerating Table: ET   |
|  |   | Poultry Picker: SP   |
|  |   | Killing Tunnel: KT   |
|  | <u>J.D. PEMBERTON, INC.</u>   |  |
|  | <u>MADISON HEIGHTS, MICHIGAN</u>  | <u>THE PIE-MATIC CO., INC.</u>                                       |
|  | "Pemco" Hoist and Dump Cart   | <u>CONVERSE, TEXAS</u>   |
|  |   | Piemaster: E-200-MPP.  |
|  | <u>PENNSYLVANIA SCALE COMPANY</u>   |  |
|  | <u>LEOLA, PENNSYLVANIA</u>  | <u>L. PIEREDER MACHINERY, LTD.</u>                                   |
|  | Fan Scales: SI-100-H-U, 1-10-U,<br>SI-10-U, 40-U, 450-U   | <u>WATERLOO, ONTARIO CANADA</u>                                      |
|  | Over and Under Scales: DPS-3-U,<br>D-S-U, D-5-RB-U, D-10-U,<br>D-10-X-U, D-10-12-X-U, DS-3-U,<br>DS-3X-U, D-45-U, D-45-X-U, | Vacuum-Stuffer: 2PS-82   |
|  |   | Portioner for Ham Filler: VPF-35,<br>VPF-35P                         |
|  |   | Clipper Portioner: CP-20   |
|  |   | Ham Stuffer: HST-..  |

Ham Can Filler: PSF-3  
 Rotary Can Filler: PSF-2  
 Pullman Can Filler: PLF-12-22  
 Stuffer: HP-30  
 Mold Retarder: PR-32

WILLIAM PINSLY ASSOCIATES

HILLSIDE, ILLINOIS  
 Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT

PENNSGROVE, NEW JERSEY  
 Stuffer, Model Baader: 702, 703  
 Hog Scalder-Dehairer: BJ-....,  
 BM-....  
 Skinner: AS-..., ASK600/., ASB-...

J. C. PITMAN & SONS, INC.

CONCORD, NEW HAMPSHIRE

"Pitco" S/S Frialators: 18, 20, 24,  
 26, 34, 14  
 Fryer (Mastermatic) (Economy Line):  
 600, 700, 800  
 Fryer (Mastermatic) (Deluxe-Line):  
 16-24, 18-24, 12-30, 14-24,  
 16-30, 18-30, 20-30, 22-30,  
 24-30, 14-30, 24-34  
 Fryer (Mastermatic) Stainless  
 Steel: 350, MPE-60  
 Transfer Conveyor: TC-....  
 Fryer - S.S. Heavy Duty Frialator:  
 24-34, 24-54

PIZZAMATIC CORPORATION

SOUTH HOLLAND, ILLINOIS  
 Sausage Depositing Head & Stuffer:  
 S-5000  
 Automatic Sausage Depositor: 500-A

PIZZA SYSTEMS, INC.

PATASKALA, OHIO  
 Dough Press: M-3206  
 Conveyor: 3615

PLANET PRODUCTS CORPORATION

CINCINNATI, OHIO  
 Frankfurter Loader: PPC-.

PLANT EQUIPMENT FABRICATORS, INC.

LOVEJOY, GEORGIA  
 Pork Skin Cooker: 1000PSC  
 Oil Level Tank: 1000-1  
 Pellet Feeder: 200-PF  
 Pork Skin Cooling conveyor: 15-CC  
 Pork Skin Tumbler: 100-PST  
 Flavor-Salter Applicator: 100FS  
 Fryer: PEF-....  
 Incline Conveyor: 250-IC-..  
 S/S Holding Tank: HT-..., H-10-4-4  
 Dough Roller Conveyor: ....PEF

PLAS-TANKS INDUSTRIES, INC.

FAIRFIELD, OHIO  
 Fiberglass Polyester Brine Tanks:  
 815, 1015, 11515, 1220

PLASTECH DIVISION  
PENNSYLVANIA PACIFIC CORP.  
 WARMINSTER, PENNSYLVANIA  
 Plastic Drum: PB-..  
 Tank "Bulkitank": MT-...., BV-...,  
 BVW-..., BTF-38  
 "Bulkitank" Lid: BVL-..  
 Bulk Liquid Container: LS 330  
 Bulkaitlt: BK-24TW

Huskies Batch Container: --SBC,  
 ...SBC, ...NBC  
 Bin "Bulkitank": BVDR-40 Rotatable  
 Mobile Ingredient Bin: MB-..  
 Mobile Ingredient Bin: MB-3+3  
 Bin "Bulkitank": BVD-40  
 "Bulkitank": BVP-...  
 Kitchen Kart: K C-8  
 Brine Tank: BVP-46  
 Bin: BV-43

PLASTECH INTERNATIONAL, INC.

WARMINSTER, PENNSYLVANIA  
 Tank, "Bulkitank": BV-43

PLASTIC SUPPLY & FABRICATING COMPANY  
 DENVER, COLORADO  
 Patty Mold

PLUS CONTAINER MACHINERY CORP.  
 WHEELING, ILLINOIS  
 Closure Machine: CMC, 123A, 123B,  
 II-., III-CT, CMC-E  
 Comtec Pie Press: 1100  
 Hooding Machine: H-I, H-II  
 Capping Machine: IVM  
 Sealing Machine EFS-..., PBS-8  
 Automatic Hooding Machine:  
 H-IISL-..

POLLUTION CONTROL SYSTEMS  
 COON RAPIDS, MINNESOTA  
 Stainless Steel Heat Exchanger:  
 16000-141

PORTABLE TOOL & ELECTRONICS  
INC. AND RYCO PRODUCTS DIV.  
 WARREN, MICHIGAN  
 Spiral Slicer: 81

PORTCO CORPORATION  
 VANCOUVER, WASHINGTON  
 "To Suit" Platform Trucks: 24MP-1,  
 PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.

PADUCAH, KENTUCKY  
 Belts (Food Contact) White PVC:  
 Portec W-10

PORTEC INC., FLOWMASTER DIV.  
 CANON CITY, COLORADO

Power Turn Conveyors:  
 S/S AAA-...., S/S AA-....,  
 S/S A-...., S/S B-....,  
 S/S C-...., S/S LAAA-....,  
 S/S LAA-...., S/S LA-....,  
 S/S LB-...., S/S LC-....,  
 S/S LS..CL.., S/S S..CL...  
 Spiral Curve Conveyor:  
 S/S AAA-....-SP, S/S AA-....-SP,  
 S/S A-....-SP, S/S B-....-SP,  
 S/S ..CL..-SP  
 Spiral Lift Conveyor:  
 S/S AAA-....-SP-....,  
 S/S AA-....-SP-....,  
 S/S A-....-SP-....,  
 S/S B-....-SP-....,  
 S/S C-....-SP-....,  
 S/S S/S..CL..-SP-...

H. K. PORTER COMPANY  
 TRENTON, NEW JERSEY  
 Belts ((Food Contact) White &  
 Green: Nitrile

POSS LIMITED  
 HAMILTON, CANADA  
 Deboner: PDX-1, PDL, PDE-500,  
 PDE-1500, PDE, PDX-4  
 Food Pump: 350-1250, 250-1250

POULTRY FOODS, INC.  
 MODESTO, CALIFORNIA  
 Transfer Hopper: 20  
 Conveyor: CV-2  
 Back Trim Conveyor: TR-200, TR-205

POWERMOUNT CORPORATION  
 PASSAIC, NEW JERSEY  
 Egg Roll Machine

PRATCO STEEL CORP.  
 BROOKLYN, NEW YORK  
 Vacuum Packaging Machine: PVS, PVL,  
 "Pratco-Vac"  
PRECISION ENTERPRISES UNLIMITED, INC.  
 RAVENNA, OHIO  
 Conveyor: 3001-....  
 Infrared Continuous Conveyor Oven:  
 1001-....  
 Belt Conveyor: 1201-....

PRECISION FABRICATION  
 FOREST, MISSISSIPPI  
 Poultry Cutter: PF-100  
 Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.  
 WEST PALM BEACH, FLORIDA  
 Carcass Washer: 22-73  
 S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY  
 SOUTH SAN FRANCISCO, CALIFORNIA  
 S/S Diaphragm Pump with Sanitary  
 Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.  
 FRANKLIN SQUARE, NEW YORK  
 Pressure Regulator: SS-SQ-12  
 Brine Pump: WST-A-5  
 Brine Agitator (Air Motor): PA-....,  
 SPA-...  
 Brine Agitator (Electric Motor):  
 SPET-..., PEX-..., SPEX-...,  
 PEC-..., SPEC-..., PET-...  
 S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY  
 HOLLAND, MICHIGAN  
 Ham Boning Machine: F (All product  
 inspected for bone fragments by  
 establishment after deboning  
 operation)  
 Poultry Deboning Machine: 1

JACK PRINCE, INC.  
 GAINESVILLE, GEORGIA  
 Prince World" Poultry Deboning  
 Machine: I, MARK III, MARK V  
 Horizontal Deboner: 331  
 Mechanical Deboner: 221, 332  
 Comminated Meat Deaerator: 325

PRITCHARD SALES, INC.  
 ATLANTA, GEORGIA  
 "Graham" Automatic Neck Breaker:  
 GANB-100

"Systemate" Automatic Eviscerator (Manual positioning of viscera for inspection necessary):  
121042. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

"Systemate", Automatic Eviscerator: MK-V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

RAP Belt Conveyor: 05000  
Automatic Bird Unloader: 31335  
Oil Sac Cutter: GAOS-200  
Conveyor Saw Table: 113069  
Giblet Chiller: RAPGC-2, RAPGC-2R  
Neck Skin Cutter: P-2000  
Line Divider: GLD-300, GLD 300A, GLD-300 B  
Breading Machine: CB-80  
Eviscerating Line Shackle: RBES-304  
Kill Line Shackle: BKS-304  
Picking Machine: CH-6/, CE-6/.  
Automatic Poultry Killer: WAK-101  
Hand Gizzard Peeler: 71RAP  
Inside Outside Final Bird Washer: Mark II  
Auto-Cone Breast Deboning System: CCGD1  
Gizzard Harvester: M-1  
Leg Processor: LP-1  
Cone Deboning Wheel: CCBD1-5  
Turkey Oil Sac Cutter: GAOS-200T.  
(If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)  
Cone Deboning Wheel: CCBD-T  
(Suspended from ceiling.)  
Neck Skinner Machine: NS-1001  
Gizzard Defatting Machine: NGW-1C  
Automatic Opening Machine: "Mark" III, "Mark" III... (Surface of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)  
Breast Filet Compressor: BFC-1  
Front Half Portioning Machine: PFMBP-1A  
Gizzard Tenderizer: GTM-100  
Rear Processing Machine: PRPMLP-1A  
Thigh, Drum Processing Machine: PTDPMLS-1  
Automatic Parts Machine: APM-22  
Automatic Cut-Up Machine: APM-22  
Picking Machine: NP-.../  
Saddle-Cut Machine: PSCM-HM-1-00  
Automatic Wing Portioning Machine: 6000  
Automatic Neck Breaker: "Mark" 16  
Shackle: ICS-312-2  
Automatic Breast Filet Machine: 1200  
S/S Poultry Scalder: PSHE-4200  
Over/Under Cone Deboning Conveyor: OU-CD-18

Giblet Wrap Machine: "SYS"-3  
Inspection Stand: ALP-2436

PRITTY/PAK, INC.  
INDIANAPOLIS, INDIANA  
Overwrap Machine: "Hanagata"  
HP-...S, HP-...G

PROCESSING AND PACKING EQUIPMENT AND SUPPLIES, FULLERTON, CALIFORNIA  
Tripe Washer: 02-32-...-

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA  
Mixer-Blender: 106-02-01  
Oscillating Shuttle Conveyor: D-108-01-10  
Oval Motion Carrier: D-100-01-25  
Butter Sauce Dispenser: D-100-02-60  
Cooking Oil Filter: D-202-01-..

PROCESS EQUIPMENT CORPORATION  
BELDING, MICHIGAN  
S/S Holding Tank (Open top): OVC-D  
S/S Holding Tank: OVS-D  
Cooker-Cooler-Mixer: JHR-3  
Fiberglass Tanks: CVS-D-.....  
Plastic Tanks: OVS-D-.....  
"Low profile" Cooker/Cooler Mixer:  
JHR-60, JHR-150, JHR-200,  
JHR-300, JHR-500, JHR-1000  
(Acceptance based on readily removable agitator shaft for daily cleaning and inspection.)  
Low Profile Half Round Blender:  
HR-60, HR-150, HR-200, HR-300,  
HR-500, HR-1000 (Acceptance based on readily removable shafts for daily cleaning and inspection.)  
Ball Valve: BF-100  
Blender/Cooker: JHR-..., HR-....

PROCESS INDUSTRIES, INC.  
OMAHA, NEBRASKA  
Hide Stripper: BLUE-OX

PROCESSOMATIC, INC.  
WEST PALM BEACH, FLORIDA  
Divider: "D"  
Interleaver Machine with STOP/GO Conveyor: BB  
Stacker Machine: CC

PROCESSOMATIC LIMITED  
SCARBOROUGH, ONTARIO, CANADA  
Stacker Machine: C  
Interleaver Machine: B  
Patty Marker: A  
Ground Meat Transport Conveyor: G

PRODUCT INC.  
RACINE, WISCONSIN  
Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.  
DALLAS, TEXAS  
Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.  
FULLERTON, CALIFORNIA  
Returned Goods Table: 600  
Steak Cutting Table: U-4000  
Boning Table: B-4000  
Smokehouse Cages: SC-..., 08-05...  
Smokehouse Trees: ST-..., 08-06...  
Cutting Tables: 3306, 3306-S,  
11-01..., 11-02

Shelf Trucks: 4815, 5813, 5814,  
5833, 5834, 5835  
S/S Paunch Table: 02-29-  
Meat Storage Bin: 01-08  
S/S Paunch Truck: 02-28-  
Paunch Truck S/S Pluck Pan: 02-28--  
Vertical Lift Truck: 05-08  
Tripe Umbrella: 02-33--  
S/S Drum: 01-01--  
Drum: 01-01--  
S/S Meat Trucks: 05-0.., 05-0..  
Galv. Meat Trucks: 5680, 5002,  
5350, 5500, 5355, 5011, 5012  
Tripe Hanger: 020  
S/S Paunch Table: 730  
S/S Offal Truck (with removable S/S Drip Pan): S6376  
S/S Meat Trees: 03-02--  
Galv. Meat Trees: 6110, 6112, 6210,  
6212  
Adjustable Shelf Rack (with Solid Shelves): 10---  
S/S Cattle Head Flush Booth:  
02-20--  
Flat Bed Truck (with solid bed):  
05-10--  
"Pro-Pak" Patty Mold Plates: 1400,  
1500  
Vacuum packaging Machine: VM2/NU,  
VM3/S-NU, VM5/2, VM-B2  
Multideck Freezer: MD-....  
Broiler: BGF-....  
CO2 Snow Hood: 12-03--  
Deep Fat Fryer (w/Hydraulic Liftout Conveyor): 12-...  
Overhead Bone Conveyor: BC-....  
Moving Top Boning Table: BT-....  
Dual Stuffing Horn: 12-04--  
Conveyor: TC-....  
Wire Belt Transfer Conveyor:  
WC-....  
Pre-Cool Conveyor: PC-....  
S/S Conveyor: AC-....  
Oil Storage Tank: 12-18--  
Continuous Oil Filter: 12-17--  
Convection Broiler: 12-06--  
Buggy Lift Dumper: BD-...  
Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.  
OSS HOLLAND  
Pickle Injector: Protecon PI-...,  
PI-...-S  
Meat Recovery System (Bone Press):  
Protecon MRS-.., MPD-..  
Meat Tumbler: Protecon MU-..  
Vacuum Meat Press: Protecon  
VP-24-NVL  
Tenderizer: Protecon PMT-41  
Pickle Injector: Protecon PI-440  
Deboner: PAD-10, PAD-...  
Pumping Machine: 162.H

PROTEIN FOODS INC.  
GAINESVILLE, GEORGIA  
Deboning Machine: "Sepramatic" 2A  
Filter: 3502

MURZAN INC.  
NORCROSS, GEORGIA  
Sanitary Double Diaphragm Pump:  
DL-...-SL, PI-...-SL

PUMPS AND PIPES INC.  
RICHARDSON, TEXAS  
S/S Diaphragm Pump with Sanitary Quick Disconnects: P/W25FM

SUREX CORPORATION  
LMINGTON, CALIFORNIA  
Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY  
OMAHA, NEBRASKA  
CO<sub>2</sub> Chiller (Continuous): 12-24  
Hot Water Tempering Cabinet:  
AM-1001

- Q -

QUALITY FABRICATORS INC.  
HARRISON, ARKANSAS  
S/S Tank: TX 101  
Belt Conveyor w/Washer: BC 101  
Bonin Conveyor w/Cutting Boards:  
SC-101  
Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY  
NEW YORK, NEW YORK  
Cutting Board (Polysan): Qual San,  
B50-20R

- R -

RAMACCIOTTI EQUIPMENT CO., INC.  
OMAHA, NEBRASKA  
Carcass Lugging Buggies: M371-1,  
M310-2, M310-3

JAMSEY ENGINEERING  
ST. PAUL, MINNESOTA  
Check Weigher-Classifier: 400  
Series, 500 Series, 1200 Series,  
1700W, 1700 S/S, 2000 W,  
2000 S/S Series

Sorting Conveyor, Channelizer: CH  
Metal Detector (For Unpackaged  
Product): 60 series, 70 series,  
80 series, 90 series  
Checkweigher: Mark II, Mark IIA,  
Mark III  
Weigh Table/Conveyors: Frame 22,  
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING  
COMPANY, LIBERTY, MISSOURI  
Vertical Hydraulic Hog Skinner:  
101

RANK INDUSTRIES, INC.  
DES PLAINES, ILLINOIS  
Metal Detector: MD--

RANK PRECISION INDUSTRIES, INC.  
DES PLAINES, ILLINOIS  
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY  
MARION, IOWA  
"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO  
OAK BROOK, ILLINOIS  
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES  
DALLAS, TEXAS

Pork Skin Sizer Breaker: PSB 1872  
Incline Conveyor: .....I

RAQUE FOOD SYSTEMS, INC.  
LOUISVILLE, KENTUCKY  
Spreader Valve: SV-..  
Rotary Head Filler: RHF-100  
Cheese Filling Machine: CF-200  
Conveyor: SL-..., DL-200,  
TC-....  
Piston Filler: PF-..  
Rotary Pump Filler: RPF-...  
Vegetable Filler: RVF-..  
Transfer Pump: TP-P-.., TPF  
Lidder-Closer: LC-...  
Blender: BL-..  
Packaging Machine: DPM,  
HS-......., HS-.....  
Wrapping Machine: FW-..  
Cheese Dispenser: CF-.....  
Sauce Dispenser: WF-.....,  
WF-.....  
S/S Air Conveyor System: AC-....  
Topping Machine: TU-.....  
Bucket Conveyor: BC-.....  
Traveling Filler Head: TH-.....  
Traveling Valve Mount: TH-.....  
Transfer Conveyor: SN-.....  
Vibrating Conveyor: VC-.....  
Two Belt Return Systems:  
RS-.....  
Steam Tray Closing Unit:  
CL-.....

RAVAN PRODUCTS  
GAINESVILLE, CALIFORNIA  
Inspection Stand: RP101  
Belt Conveyor: 101  
Final Inside/Outside Bird Washer:  
100  
Neck Skinner: 6000  
Box Icer: 101

RAVEN INDUSTRIES  
SIOUX FALLS, SOUTH DAKOTA  
Fiberglas Tank (For brine or water  
only.)

RAYTHEON COMPANY  
WALTHAM, MASSACHUSETTS  
Microwave Oven: QMP-1679-...,  
QMP-2103  
Microwave Oven (Batch Type):  
QMP-L879.

M. REBIZZO AND COMPANY, INC.  
SAN FRANCISCO, CALIFORNIA  
Ravioli Machine: 30A  
Mixer: G

RED ARROW PRODUCTS COMPANY  
MANITOWOC, WISCONSIN  
Smoke Cabinet  
Atomizing Liquid Smoke Systems:  
200, 500, 100

REDINGTON, INC.  
BELLWOOD, ILLINOIS  
Wrapping Machine: Type M

RED VALVE CO., INC.  
CARNEGIE, PENNSYLVANIA  
Air Operated Sanitary Type Pinch  
Valve: 2606

REED OVEN COMPANY  
KANSAS CITY, MISSOURI  
Utility Proof Box: 38x44

E. W. REESE  
WHITTIER, CALIFORNIA  
Grinder Heads: 17"x9" & 14",  
31"x24"  
Grinder Heads: 24" x 20", 31" x  
24," 38" x 20."

REFRIGERATION ENGINEERING CORP.  
SAN ANTONIO, TEXAS  
"RECO" Water Chiller: WC-...  
Self Contained Product Freezers:  
RP-..  
Self Contained Product Freezing  
Tunnel: DP-3  
Continuous Meat Freezer: CMF-..  
Liquid Chiller: LC-....  
Plate Water Chiller: RWC-...,,  
Refrigerated Water Chiller:  
RWC-.....

REGAL PLASTICS COMPANY  
KANSAS CITY, MISSOURI  
"Tote" Food Containers: RT27-16-8,  
RT18-11-1/2-4-1/4  
"Regal-Tote" Food Containers:  
RT-28-28-1, RT-25-13-4,  
RT-24-12 1/2-6, RT-27-17-6, (will  
withstand temp. to 250 F.)  
"Regal-Tote" Food Container Lids:  
RTL-25-13, RTL-24-12 1/2,  
RTL-27-16 (will withstand temp.  
to 250 F.)  
Meat Pans: RT-16-8-3, RT-17-8-3,  
RT-18-9-3  
Plastic Tray: RT-24-5-1  
Plastic Meat Tray: RT-24-4-1  
Plastic Meat Tray Lid: RTL-24-5

REICH GMBH AND COMPANY, KG  
WEST GERMANY  
S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY  
BOSTON, MASSACHUSETTS  
Loader  
S/S Dump Cart  
Can Filler: F.K.F.  
Vemag Stuffer: - G-250, R117S  
Seydelman Cutter: K-...  
Deboner (Bibun): 16, 18  
Raw Poultry Deboner (Bibun): 15  
Cooked Poultry Deboner (Bibun): 15  
Seydelman Grinder: CS-160  
Vemag Continuous Stuffer: 1000-S,  
1000-S-2, 2000-S, 1000-S-3,  
3000-S, 3000-S-1, 3000-S-2,  
3000-S-3 (with stainless steel  
screws and screw holders.)  
Holac Automatic Dicer: 1, 10,  
Holette A  
Poultry Meat Strainer: SUM-420  
Deboner: SK-1  
Conti-Cooker: 60-..S-., 60-..N-.  
Cooked Leg Deboner: RB  
Reiser Neck Skinning Machine: NS-2  
"Salco" Blender-Mixer: PMB-.....  
"Reiser" Skin Dewatering Machine:  
SD-2  
"Vemag" Smokehouse: HCS-2  
Shishkabob Skewer Machine: 687  
Continuous Vacuum Stuffer: "Vemag"

500  
 Automatic Dicers: "Holac" VA,  
 "Holac" 1, "Holac" 10, "Holac"  
 HA-121  
 Dicers (with suitable stand):  
 "Holette" A, "Holette" 19,  
 "Holette" 21  
 Vacuum Packaging Machines: VM-...  
 Vemag Continuous Stuffer: 1000DC,  
 3000DC  
 Injector: FGM-....  
 Grinder: WD-114  
 Vemag Ham Filler: 660

**ROBERT REISER & COMPANY, INC.****CANTON, MASSACHUSETTS**

Vacuum Meat Tumblers: TU-....  
 S/S Vacuum Tumblers: VMT-....  
 Holac Slicer: 26/66, 26/74T  
 Vacuum Packaging Machine: "Dixie  
 Vac Modular" MOD-..., "Dixie Vac"  
 DV-...., "Dixie Pak" DP-...  
 Boneless Meat Tenderizer: "Fomaco"  
 FGM 810T  
 Automatic Feed Grinder: AU-200,  
 AU-200B, AG-160 & AG-160B  
 Rotoclaw: Mark II  
 Ham Softening Machine: HSM-1200

**REMCO PRODUCTS****ZIONSVILLE, INDIANA**

Karttub: 6901  
 Tub: 6911  
 Aero-Tote Tub w/Drain: 6921

**REMCOR PLASTICS, INC.****CONSHOHOCKEN, PENNSYLVANIA**

Plastic Bulk Handling Bin w/Drain:  
 TR-36, TR-46, TR-48, TR-30, TR-40  
 Plastic Bulk Handling Bin w/Drain:  
 TR-33, TR-39S

**RENNCO, INC.****HOMER, MICHIGAN**

Packager: 201

**RENO ENTERPRISES****HUTCHINSON, KANSAS**

Extruder: 200  
 Conveyor: 100  
 Meat Detector Conveyor: 110

**REPCO ENGINEERING INC.****MONTEBELLO, CALIFORNIA**

Heat Exchanger: 10-6-120

**RESEARCH DEVELOPMENT & MANUFACTURING****CO. COLUMBUS, OHIO**

Breeder: BRC-001, BR-2400, FD-001  
 Conveyor: CA-001, PTC-001  
 Egg Dip: ED-001, BD-005  
 Poultry Cutting Line: PCCL-001  
 Wing Cutting Machine: WC-001  
 Inspection Conveyor With Continuous  
 Belt Washer IT-1  
 Marinators 1, 2  
 Poultry Breast Deboner: CFSB-1  
 2-Tiered Belt Conveyor: IT-5  
 3-Tiered Belt Conveyor: IT-5  
 Single Drum Marinator with Drain  
 Table: MARR-1  
 Automatic Breeder: VBS-1  
 Trayed Product Conveyor: C-C02  
 2-Tiered Conveyor: C-LTB  
 S/S Sifter: RS-1  
 S/S Belt Conveyor: C-481  
 Poultry Skinner: SK-1

Thigh Deboning System: CFSLT-2  
 (Deboner and Conveyor)  
 Automatic Poultry Stripper: GNG-1  
 Thigh Deboner: CFS-LT-3  
 Poultry Breast Deboner: CFS-B  
 Leg & Thigh Deboner: TKD-1 2  
 Breast Deboner: BFP-1

**RESEARCH & DEVELOPMENT PACKAGING****CORP., LEBANON, NEW JERSEY**

Rotary Form, Fill, Seal Machine:  
 RFFS-...

**RESEARCH PRODUCTS COMPANY****MADISON, WISCONSIN**

Matting: Neotex

**RESINA AUTOMATIC MACHINERY CO., INC.****BROOKLYN, NEW YORK**

Screw Cap Machine: S-...-MP

**RESINFAB CORP.****BELDING, MICHIGAN**

Salt Dissolver: 106MC

**REXHAM CORP./BARTELT MACHINE****SARASOTA, FLORIDA**

Filler: DT-NP  
 Bartelt Intermittent Motion  
 Packager: IM  
 Packaging Machine: IMV-...-S,  
 IMR9-14SS  
 Packaging Machine, Form, Fill,  
 Seal: Bartelt Eterna DA-...-S

**REXNORD, TABLE TOP CHAIN DIV.****MILWAUKEE, WISCONSIN**

Belt Flights (Food Contact)  
 "Snap-On" Rigid Plastic: 843,  
 863, 1873, 2873, 3873, 963  
 Low Backline Table Top Plastic  
 Chain: LBP-821, LBP-882 (For  
 Packaged Product Only)  
 Plastic Table Top Conveyor Chains:  
 LF-88.B, LF-88.TAB  
 Plastic Open Hinge Conveyor Chains  
 (For Direct Product Contact):  
 HT-48.., LF-48..  
 Plastic Conveying Chain (For  
 Packaged Product only): Series  
 4705, LBP-883  
 Plastic Belts: D820, D821, D880,  
 D882, D1700, LF821, LF1700  
 Mat Top Plastic Belt (for direct  
 product contact): "Rex" 5996,  
 "Rex" 5966

**REXROTH INDUSTRIES, INC.****LAPAZ, INDIANA**

Meat Tumbler: T-660  
 Poultry Chiller: C-400  
 Conveyor: 2D-500

**REYNOLDS ELECTRIC CO.****MAYWOOD, ILLINOIS**

"Deluxe" Grinder: 712-D

**R. J. REYNOLDS FOODS****WINSTON-SALEM, NORTH CAROLINA**

Poultry Deboner: MARK IV, MARK V

**REYNOLDS METALS CO.****RICHMOND, VIRGINIA**

Vertical Primal Wrapper: VW-1  
 Primal Wrap: HW-1  
 Reycon Closing Machine: 221A  
 Belt Sealer: TC-1

Case-Redi Wrapping Machine: W-1

Rotary Pouch Filler: 100

Heat Sealer: "Reycon" 103

**RH PACKAGING SYSTEMS, INC.****CLEARWATER, FLORIDA**

Portion Control Filler System:  
 1000, 2000

**RHEON AUTOMATIC MACHINERY COMPANY****PARAMUS, NEW JERSEY**

"Rheon" Encrusting Machine: 207SS,  
 207DD, 208

**J. E. RHOADS & SONS****NEWARK, DELAWARE**

Right Angle Conveyor: JER-1702-RC  
 Belts (Food Contact): 1R30WU,  
 2R30WU, 2L40WS, 2R70WS

**RHOADS MIDWEST DIVISION****GRAND RAPIDS, MICHIGAN**

Belts (Food Contact): 2R0/O,  
 2R5/5W, 2LR5/O, 2R7/O, 1R3/O

**WALTER B. RICHTER COMPANY****WONDER LAKE, ILLINOIS**

"Rockford" Filler: A, B, C, CL

**RIETZ DIVISION, BEPEX CORPORATION****SANTA ROSA, CALIFORNIA**

Thermascrew Cookers: TL-9, TL-12,  
 TL-16, TL-24, TL-30, TL-36,  
 TL-46K, TL-46

Prebreakers: PB-15 Sanitary Design,  
 PB-12-K5A3, PB-24-K5A3...  
 PB-15-K5A3, PB-10-K5A3...

Disintegrator: RP-Diameter-K,  
 RA3-Diameter-K, RA2-Diameter-K,  
 RAT-Diameter-K

Formulating Conveyor: C-18K-2222

Vacuum Mixer Blender:

RSV-Diameter-K

Extracto: RE-Diameter-K

Self Feeding Pump Conveyor: C-9

Thermascrews: TC-Diameter-K,

TJL-Diameter-K, TJ-..-K....

Screw Loader: C-Diameter-K72

Covered Screw Conveyor:

C-Diameter-K32

Uncovered Screw Conveyor:

C-Diameter-K22

Mixer-Blender: RS-Diameter-K....

Blender w/Steam Diffusers:

RSD-Diameter-K-....

Grinder: MT..X.

Sanitary Food Pump: 803D, 808D

Belt Drainer: RBD-30

**RMF STEEL PRODUCTS COMPANY****GRANDVIEW, MISSOURI**

Frozen Meat Conveyor: FB-100

Vat Dumpers: 100, 110

Belt Conveyor: 210

Belly Roller: 200

S/S Product Hopper: CT600

S/S Tables: UT50, WT075, UT-....,

TS-....

Meat Conveyors: FMC-....,

FFD-...., TTC, FFDR-....

Meat Tub Dumpers: D-....

Metal Detector Conveyors: MDC-....

Meat Trucks: MV-....

Screw Conveyors: SC-....

Screw Loader: SCA-....

Bagger: 620

S/S Smokehouse Truck: ST-1

Mixer-Blender: 28-....  
 Patty Stacker: PS-6  
 Cutter/Mixer: RS-...  
 Bone Chip Remover: RMF-Tresomat  
 Chamber Vacuum Machine: HRI-20  
 Vacuum Tumbler Blender: VMM-.....  
 Vacuum Packaging Machine: "SNORKEL VAC" SV 45, SV-60  
 Skinner: AS-...  
 Vacuum Tumbler System: G.E.T.-....  
 Automatic Skinning Machine: AR-50  
 Hydraulic Knife: Cutty-....  
 Format..., Standard-...  
 Loaf Browner: LB-50

ROBOT COUPE USA, INC.

JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.

SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT

NEWARK, NEW JERSEY

Vacuum Tumbler IPF 2200

Lift Dumper: IPF-2500

Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANY

FT. WASHINGTON, PENNSYLVANIA

Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY

MARION, ILLINOIS

Smoker-Cooker: BBR-79-SS,  
BBR-700-SLSE-U  
S/S Smoker-Cooker: XLR-1600-4,  
XLR-1600, XLR-1400-SLSE-U,  
XLR-1600-4-UA. K. ROBINS INC.

BALTIMORE, MARYLAND

Elevator Screw: 7504-17  
 Rotary Blancher: AK  
 Inspection Conveyor: ST  
 Blancher: HWB-...  
 S/S Destoner: DD  
 Pasta & Rice Rinser: RR-30-..  
 Vibro Breeding Unit, Consisting  
 of: Drum Breader-Duster, Model  
 DBRS; Vibratory Breading Machine,  
 Model VB; Batter Machine, Model  
 BM; Drain Conveyor, Model DC.ROHM & HAAS

PHILADELPHIA, PENNSYLVANIA

Cutting Board (Plexiglas):  
G-Unshrunken, W-7508RONCO MANUFACTURING OF GOLDEN VALLEY

MINNEAPOLIS, MINNESOTA

Piston Filler: F30  
 Transfer Pump: P30ROSE METAL PRODUCTS, INC.

SPRINGFIELD, MISSOURI

S/S Vat: 433  
 S/S Conveyors: RMP-...-WB-...  
 RMP-...-WB-... (CO2),  
 RMP-...-WB-EXT-... (CO2),  
 RMP-...-FGB-ST-...  
 RMP-...-FGB-WT-...  
 RMP-(2)-FGB-ST-...  
 Double Conveyor: RMP-...-FP-... (2)  
 S/S Wire Belt Conveyor:  
 RMP-...-WB-... C&H

LOUIS A. ROSER  
 SALT LAKE CITY, UTAH  
 Liquid Freezer: R  
 Table: AS  
 Belt Freezer: IQF-BF-40

ROSISTA INC.  
 WOODALE, ILLINOIS  
 S.S. Butterfly Valve:  
 FB920-4-PA-04-04

CHARLES ROSS & SON CO.  
 HAUPPAUGE, NEW YORK  
 Motionless Sanitary Mixer: LLPD,  
 LPD

ROSS INDUSTRIES, INC.  
 MIDLAND, VIRGINIA  
 Tenderizer: 501, TC-700, 601  
 Slicer: 950, 925  
 Seasoning Injector: 710  
 Superform Press: 719, 720  
 Air Purifier: Microban 1200 w/G.E.  
 G-30T8 Lamps  
 Dicer: 711, 714  
 Meat Forming Press: Uniform 914  
 Mechanical Tenderizer: TC-700M  
 Portion Slicer: 990A  
 Vacuum Tumbler: 1100  
 Band Saw Slicer: 990S  
 Band Saw Autocut: 800

ROSS-TEMP DIVISION, SCHNEIDER METAL MANUFACTURING CO., CHICAGO, ILLINOIS  
 Ice Makers (Use w/Accepted Storage Bin): RF-1051-UF-SS-DA  
 Ice Makers (Use w/Accepted Storage Bin): RF-1051-UF-SS-W-DA,  
 RF-L251-UF-SS-DA,  
 RF-L251-UF-SS-W-DA,  
 RF-2051-UF-SS-DA,  
 RF-2051-UF-SS-W-DA  
 Ice Makers (Use w/Accepted Storage Bin): RF-600-UF-SS-W-DA,  
 RF-951-UF-SS-DA,  
 RF-951-UF-SS-W-DA,  
 RF-1251-UF-SS-DA,  
 RF-1251-UF-SS-W-DA,  
 RF-2051-UF-SS-DA,  
 RF-2051-UF-SS-W-DA,  
 RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.  
 MIAMI, FLORIDA  
 Bulk Box-Natural: 30  
 Bulk Box Stack Lid-Natural: 30  
 Bulk Box - Blue: 30  
 Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES  
 NORCROSS, GEORGIA  
 Form, Fill, and Seal Packaging Machine: VPU-..., VPM-...,  
 MVP-..., MVP-...K

ROYAL SUPER-ICE COMPANY  
 SAN LEANDRO, CALIFORNIA  
 Zero-Pak

RTM, INC.  
 MEDFIELD, MASSACHUSETTS  
 Grinder: 130E, 150E  
 Auto Mincer & Mixer: TM-180  
 Patened Mincer & Mixer:  
 TM-180.180  
 Open Mixer: .....

Vacuum Mixer: ....  
 Cube Back Fat Scalding Unit: ....  
 Pre-Breaker: SG-201, SG-202  
 Pickle-Injector: N-138-SL  
 Continuous Vacuum Stuffer: IC/4

RUBBERMAID COMMERCIAL PRODUCTS

WINCHESTER, VIRGINIA  
 Food Box Lid: 3502, 3510, 3616,  
 3590, 3591, 3592, 3300  
 Food Box: 3500, 3501, 3508, 3509,  
 3690, 3691, 3693, 3695, 3300  
 Plastic Containers, Small Round,  
 w/Lids: 2600 Series  
 Cutting Board: 33.., 34..  
 Rack/Cart: 33.., 34..  
 Plastic Boxes w/Lids: 3500 Series,  
 3600 Series, 17..,  
 Plastic Containers or Drums w/Lids:  
 2600 Series  
 Platform Truck (with removable  
 cover): 44.., 44.., 44..-05  
 Tote Box: 624  
 Tote Box Lid: 625  
 Ingredient Bin W/Lid: 36.. Series  
 Utility Cart: 3355  
 Ingredient Bin W/Lid: 2600  
 Food Box and Lid: 3300  
 Food Box With or Without Lids:  
 33.., 35.., 36.. Series  
 Plastic Containers With Lids: Small  
 Round 26.. Series  
 Cutting Boards: 33.., 34.. Series  
 Rack Carts: 33.., 34.. Series  
 Plastic Box w/Lid: 17.., 33..,  
 35.., 36.. Series  
 Plastic Containers or Drums  
 w/Lids: 26.. Series  
 Platform Truck: 44..-05 Series  
 Ingredient Bin w/Lid: 36.. Series  
 Utility Cart: 3355  
 Measuring Cups: 3210, 3215, 3216,  
 3217, 3218  
 Scoops: 2882, 2884, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA

Plastic Box w/Lids: 1301, 1305,  
 1307, 1310, 1311, 1315, 1316,  
 1319, 1320, 1323, 1324, 1326.  
 Plastic Containers or Drums w/Lids:  
 1212, 1213, 1220, 1221, 1225,  
 1226, 1231, 1232, 1244, 1245,  
 1249, 1250, 1251, 1255, 1256,  
 MH-....  
 Plastic Bins or Lids: 1128, 1124,  
 1126, 1127  
 Plastic Vats or Lids: 1108, 1109,  
 1110, 1118, 1119, 1120  
 Poultry Vat: S-....  
 Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS CO., LIMA, OHIO

Pork Rind Fryer: B

RUSSELL-ROANE, INC.

ST. LOUIS, MISSOURI

Meat Tumbler MA...  
 Liquid Smoke Spray Cabinet: U-18,  
 CA-42-1RUTHERFORD RESEARCH INC.

ROSCOE, ILLINOIS

Akra-Pak Dispenser: LF.., SF...

Belts Flat Cleat (Food Contact):  
 CVM-8, DCVM-8  
 Akra-Pak Filler: OSF-..-B, OSF-..-B,  
 OSF-...-B  
 Akra-Pak Slurry Filler: OSF-..-B,  
 OSF-...-B, DOSF-..-B, DOSF-...-B

JOSEPH T. RYERSON & SON, INC.  
 CHICAGO, ILLINOIS  
 Cutting Board: "Ryertex"

- S -

SACK METAL WORKS, INC.  
 WILMINGTON, MASSACHUSETTS  
 Wire Belt Transfer Conveyor: WBTC  
 Boning Conveyor: BC-1  
 Overhead Conveyor  
 Casing Puller  
 Frank Chill Tank: CCT-1  
 Dump Cart: DC 400, DC 600  
 Smokehouse Truck: 53, 54, 55, 56,  
 57, 58  
 Conveyor: IC-1, TC-1, BC-1, PC-1,  
 OHCI, SVBC  
 Table: PT-1, C, BB-1  
 Lazy Susan: TT-1, TT-2  
 Vat: CV-1  
 Vat Dumper: CVD-1  
 Sausage Dump Bucket: SDB1, SDB2  
 Pan Rack S/S or Galvanized:  
 AT-70125  
 S/S Pans: 21 x 25 7/8 x 1  
 Wash Table: WT  
 S/S Tank Truck: CVM  
 Cutting Table w/Top of Sana-Lite,  
 S/S and Sana-Lite in combination:  
 G  
 Cutting Table w/Top of Sana-Lite  
 and S/S in combination: D  
 Cutting Table w/Full Sana-Lite Top:  
 A  
 Cutting Table w/S/S Top: C1  
 S/S Conveyor: C4790  
 Smokehouse: SH-1  
 Grinder Parts Rack: GPR-1  
 S/S Curing Vat: CV-6  
 S/S Smokehouse Tree: OECT-2  
 Galvanized Smokehouse Tree: OECT-1  
 S/S Smokehouse Cage: OET-2  
 Smokehouse Cage: SH-C  
 "T" Smokehouse Truck: SH  
 Meat Tub: MT..  
 Meat Truck: T-1200  
 Galvanized Smokehouse Cage: OET-1  
 Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO  
SCHAUMBURG, ILLINOIS  
 S/S Vat Dumper: EFD-S-1

SAIMA  
BOLINGBROOK, ILLINOIS  
 Tortellini Machine: 4P

ST. REGIS PAPER COMPANY PACKAGING  
DIVISION, DALLAS, TEXAS  
 Indexing Machine: 4

SALVO MACHINERY COMPANY  
FALL RIVER, MASSACHUSETTS  
 Bacon Pellet Fryer: E-120

SAMPLA, S.A.  
BARCELONA, SPAIN  
 Belts (Food Contact): Alier-100,  
 Alier-100U, Alier-200, Alier-300,  
 Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.  
MILANO, ITALY  
 Belts (Food Contact) F5, F10, F20,  
 F22, F30, P6, P10, P20-X302  
 Belts (Package Products) R10, R18,  
 R20, S10, L10D, L20D

SANDOVAL MACHINE & TOOL COMPANY  
SANDOVAL, ILLINOIS  
 Wingette Machine

SANDUSKY FABRICATING & SALES CO.  
SANDUSKY, OHIO

Conveyor: BC-1  
 Flight Top Table: FBT-1  
 Cutting Table: BT-1, BT-2  
 Viscera Inspection Table: VT-....

SANDVIK JAHN  
HUNTINGDON, ENGLAND  
 Continuous Oil Filter System:  
 CPF-1, CMF-1  
 Multiple Pass Belt Freezer: 600  
 Series, 6-....  
 Freezing Conveyor Belt: Vee-Rope  
 Chilling Conveyor: Glycol  
 Deep Fat Fryer: F-10 DFG, F-10/16,  
 F-10  
 Slat Link Belting (Packaged Product  
 Only): Wendway S/S  
 S/S Spiral Conveyor: Helimatic  
 S/S Wirebelt Conveyor: A-....115  
 U-Bar Wire Rod Belting: Wendway S/S  
 Verti-Stack Freezer: VS-21-SS-00,  
 VS-21-PS-00  
 Wire Red Belting: Wendway S/S

SANI-SERV  
INDIANAPOLIS, INDIANA  
 Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.  
DEWITT, NEW YORK  
 "Feldmeier" S/S MultiTube Heat  
 Exchanger: 2502

SANITARY SCALE COMPANY  
BELVIDERE, ILLINOIS  
 Chopper-Grinder: 3800

W. J. SAVAGE COMPANY, INC.  
KNOXVILLE, TENNESSEE  
 Packout Conveyor: I.Q.F.  
 Spiral Freezer Conveyor (Double  
 Drum): 19977D  
 Spiral Freezer Conveyor (Single  
 Drum): 19977S

SAVORY EQUIPMENT COMPANY  
NEPTUNE, NEW JERSEY  
 Conveyor Broiler: CB-..., CB-...-...  
 Conveyor Oven: CO-..., CO-...-...  
 Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP  
MARYVILLE, MISSOURI  
 Carcass Splitting Saw: DLX, PKR

SCAN AMERICAN CORPORATION  
MONTEPELIER, VERMONT

Loader: Scaniro K7  
 Frozen Block Conveyor: WK-400  
 Scaniro Loader: L7  
 Grinders: C-400-2T-70SSBW,  
 C-250-1T-70SSBW, C-250-RSSSBW,  
 C-160-1T-72SSBW, C-160-Car-SSBW,  
 Universal C-400, C-250  
 "Wolfking" Single Shaft Mixer:  
 SSM-...., Universal C-250  
 "Wolfking" Twin Shaft Mixer:  
 TSM-....  
 Weight Classifier: S15-..-A,  
 S15-..-A, S15-..-0, S15-..-0  
 Mixer: ...-1-..AM, ...-1-..AM  
 Mixer/Grinder: 1000/160, 1000/250,  
 1500/250, 2000/250, 3000/250  
 Lift: L10  
 Constant Flow Device CFD.  
 Automatic Bone Chip Eliminator:  
 A/BES  
 Rota-Freezer: H-1200  
 Filler and Capper: ROT-O-MIN 3000  
 Shuttle Conveyor: "Square-doubler"  
 Vacuum Tumbler: VT 10  
 S/S Meat Truck: B30  
 Vat Dumper: 863-1, 863-2  
 S/S Inspection Table: 99  
 Meat Storage Bin: 600  
 Meat Grinder: SIMO, Series 130,  
 160, 200, 250, 300, 400  
 Weighing Unit w/Infeed Conveyor &  
 Sorting Unit: 332  
 Loaders: "Scaniro" K  
 Curing Tank: C-...

SCANDURA, INC.  
CHARLOTTE, NORTH CAROLINA

Belts (Food Contact)  
 Thin Line PVC...White, Tan,  
 Emerald Green...Smooth, Cleated,  
 Flanged, V-Guide..., COS, CBS  
 Thin Line Urethane, White, Tan,  
 Amber, Emerald Green...Smooth,  
 Cleated, Flanged, V-Guide...,  
 COS, CBS  
 Crescent Top Incline...White,  
 Tan, Emerald Green...COS,CBS  
 Belts (Food Contact): Little  
 Giant-White, Black, Tan, Green,  
 Burnt Orange  
 Food Flex-White, Black, Tan,  
 Green, Burnt Orange  
 Food Flex II-White, Black, Tan,  
 Green Burnt Orange  
 US Flex-White, Black, Tan, Green,  
 Burnt Orange  
 General Purpose-White, Black,  
 Tan, Green, Burnt Orange, (Belts  
 with cotton carcasses must have  
 edges sealed with approved  
 sealant.)

SCANVAEGT  
ARHUS N., DENMARK  
 Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.  
LONG ISLAND CITY, NEW YORK  
 Ham Mold: A-10

SCHLEGEI'S FRISCH-DE-POT  
WEST GERMANY  
 Fresh Meat Container:  
 "Frisch-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN  
S/S Rotary Drum Strainer: RDS  
12-12

## JACOB SCHMIDT &amp; SONS, INC.

HARLEYSVILLE, PENNSYLVANIA  
Conveyored Cutting Table  
Transfer Conveyor  
Over & Under Conveyor  
Trucks: AA, BA, CA, DA, EA, FA, GA,  
KA, MA  
Loin Truck: VA  
Paunch Truck: VA  
Offal Hanging Truck: ZA  
Smokehouse Truck: LA  
Shelf Truck (For Fully Packaged  
Product or Product on Trays): NA,  
LB  
Platform Truck, Aluminum (For fully  
packaged product or product on  
trays): HA  
S/S Chill Tank: DB  
S/S Pickle Tank: JA  
S/S Drum: QA, OA-1  
S/S Meat Wash Sink: RA  
Rod Belt Conveyor: HB  
Hot Water Shrink Tunnel: CB, CB-1  
Ham Glazing Tank (Heated): L.B.  
Tables: TA-C, TA-D, TA-E  
Cattle Head Inspection Truck: XA  
Lazy Susan: GB  
Stationary Viscera Inspection  
Table: WA  
Dump Truck: FB  
S/S Truck: VB  
Meat Tumbler: TU  
Ham Boning Conveyor: HBC-  
S/S Dumper: DU-. DUT-.

CONRAD SCHOLTZ AG  
FEDERAL REPUBLIC OF GERMANY  
Belts (Food Contact): White  
Flexoglide Balscholit E200/2

## SCHUMP SALES, INC.

GREELEY, COLORADO  
Plastic Bag Holder: 101

## SCHUTTE PULVERIZER COMPANY, INC.

BUFFALO, NEW YORK  
Pulverizer: 20

## SCIENTIFIC-ATLANTA INC.

ATLANTA, GEORGIA  
Packaging Machine: Versapac, VACO,  
RV-100

## SCOTSMAN

ALBERT LEA, MINNESOTA  
Ice Cube Maker: CM850-...,  
CM250-..., CM450-...,  
CM500-..., CM650-...,  
CM1200-..., CM1400-...  
Ice Cube Machines: MC40-...,  
MC25-..., MC30-...,  
MC35-..., HC4000-...,  
HC1200-..., AC30-...,  
AC25-...  
Ice Machines: MF-3, MF-4, MF-5,  
MF-6, MF400.E-..., MF400.S-...,  
MF700.E-..., MF700.S-...,  
MF900.E-..., MF900.S-...,  
MH750-..., AF325-...,  
AF330-..., AF430-...,  
AF730-..., AF840-..., SF-1,  
SF-2, SF-3, SF-5, SF-8, SF-75,  
SF5-..., SF8-..., MFG-...

Flake Ice Machines with S/S  
Housing: MF-3S, MF-4S, MF-5S,  
MF-6S  
Ice Bins: BH750., BH350.., B650.,  
BH500., BH1000..

## SEALRIGHT COMPANY, INC.

KANSAS CITY, MISSOURI  
Sealers: Vari-Pak-20, VP5, VP30  
Forming Machine Convocan: CVA

## K. C. SEELBACH CO., INC.

RHINEBECK, NEW YORK  
Smokehouse: "Smokemix"  
Continuous Sausage Process: C227

## G. A. SEEWER RONDO SALES

HACKENSACK, NEW JERSEY  
Dough Sheeter "Rondo" 5/4-604 A,  
5/4-603-B, SMK64, SMK63  
Dough Sheeter "Quarto"  
10-C-800-L-001  
Dough Sheet Former TBF

## SEFFELAR &amp; LOOYEN, INC.

HOLLAND, MICHIGAN  
"KS" Stuffer: P6...  
"Selo-Protecon" Pickle Injector:  
SPI..., SPI..S  
"Selo-Protecon" Bone Press: SBP-..  
"Selo" Hind Foot Brushing Machine:  
SHB-20  
"Selo" Front Foot Brushing Machine:  
SFP-10  
"Selo-Protecon" Meat Tumbler:  
SMU-..  
"Selo-Protecon" Vacuum Ham Press:  
SUP-20N  
"Selo"-Protecon Tenderizer PMT 40  
"Selo":KS Automatic Chopper Mixer  
Emulsifier FD-9  
Pickle Injector: SPI-440  
Nijhus Automatic Scalding Tank:  
"Turn-O-Matic" Ntom-....  
Dehairing and Flaming Machines:  
"Goliath" NDF-...-D, "Goliath"  
N-...-D  
Moving Top Table w/Washer: NMTT-...  
Multi Purpose Polishing Machine:  
"NIJHUIS" NPM-...  
NIJHUIS Singeing Machine: NSF  
"Spitfire"..  
NIJHUIS Scalding Tank: NST-...  
Scalding and Dehairing Machine:  
NHDGE-..., NHDGG-...,  
NSLSE-..., NSLSG-...  
Dehairing Machine: "TARAZAN"..  
Pork Grader: PG-100

## SENSOR PRODUCTS, INC.

SOUTH BEND, INDIANA  
S/S Scale: A-200, M-100

## SENZA-GEL CORP.

NEWARK, NEW JERSEY  
Ham Processing Machine: L, D

## SFB PLASTICS

BRIGHTWATERS, NEW YORK  
Plastic Freezer Spacer: SFB516

## S AND F SHEET METAL &amp; WELDING WORKS,

INC., NEW YORK, NEW YORK  
Tables: CBT, TMT, UWT, CST, SST  
Truck: SLTK, SHT  
Tanks: PKT, CBT, CKT  
Meat Tumbler: D73

Conveyors: WB-1002, PB-20...  
Incline Conveyor: PB-24-...  
Boning Conveyor: SB-85-...  
Cutting Conveyor: PB-33-...  
Viscera Inspection Conveyor:  
VC-90-535

Ham Mold Vacuuming Machine: CAUIX5  
Cooker: ACL-..  
Browner: ABL-..  
Cooling Chamber: I.K.L.

## SHAMROCK INDUSTRIES, INC.

MINNEAPOLIS, MINNESOTA  
Lard Filling Machine: C-3L

## SHANKLAND'S SERVICE &amp; SALES, LTD.

BROOKFIELD, ILLINOIS  
Bizerba Slicer: A-301FB with S/S  
Acceptable Table

## SHANKLIN CORP.

AYER, MASSACHUSETTS  
Hy-Velair Sealer: S-3C-DA  
Automatic Wrapper: HS-1 DA

## SHARPLES-STOKES DIV. PENNWALT

CORPORATION, WARMINSTER, PENNSYLVANIA  
Raw Fat Heater (Tank): H-...  
"SuperDCanter" Centrifuge: San  
P5400, P-600 San, P-660 San, SAN  
P-5000, P-3000 San, P-3400 San  
"Super" Centrifuge: AS-16  
S/S Tank: PF-..., CF-..., ST-...  
S/S Super Centrifuge: AS-26

## SHELLER-GLOBE ENGINEERED POLYMERS

COMPANY, MORA, MINNESOTA  
Plastic Pallet: SG-1

## SHICK-TUBE VEYOR CORP.

KANSAS CITY, MISSOURI  
Sifter (Gyro-Flex): 150  
Bulk Flour System

## SHINGLE BELTING COMPANY

PLYMOUTH MEETING, PENNSYLVANIA  
Ribbon Type: Hi-Cap Veethane,  
Hi-Cap Roundthane, Roundthane,  
Veethane  
1 Ply Flat Type: Poly-C  
Belts (Food Contact): P5, P10, F6,  
F10, F14, F20, F22, F30, S10, S20,  
S30, L20D, L20C, L20S, W-1,  
W6, U10, U20, U30, U60, D10,  
D11, K5, K15, P11, U5, U11, S21  
Belts (Packaged Product Only):  
R10, S15, L15D, R18, R20  
Belts (Food Contact): REVO C-.,  
D.., N..  
Belt (Packaged Product Only): L10D  
Belt Food Contact: Polyflex  
Belt (Food Contact): P-8

## D. E. SHIPP BELTING COMPANY

WACO, TEXAS  
Belt (Packaged Product Only):  
Grip-Tex, Sno-Flake 143,  
Sani-Tex, Kleen-Tex 3, Ny-Top,  
Tuffy Special 75, Grip-Tex  
Special  
Belt (Food Contact):  
White-175-PVC-C.O.S.,  
White-175-PVC-C.B.S., Food-King  
1-W, 28-NOS, 58-NOS, 78-NOS  
Belt (Food Contact): 98-NOS,  
Teftex-32, Teftex-22, Kleen-Tex  
2, White-Tex-142,

|   |  |   |
|---|--|---|
| A-White-Tex-143, A-White-Tex-144,<br>A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,<br>Food-King Jr, Food-King-3W,<br>A-Tuffy-90, Sno-Tex-Jr, Can-Pac,<br>"Sani-Cleat", "PVC Cleat   | must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)   | be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.: AE, AE-II, AE-III   |
| <b>THE SHULTZ COMPANY</b><br>NEW YORK, NEW YORK<br>S/S Tables: BT....L, DT....L,<br>PT....L, MT....L, CT....L, MR-157<br>(without superstructure)   | Neck/Skin Cutter: SNSC1011<br>Venter/Opener: SVO-1011 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)   | In-Line Giblet Chilling System: ILGPS   |
| <b>SHUTTLEWORTH, INC</b><br>HUNTINGTON, INDIANA<br>Slip Torque Conveyor: S-20   | Belt Conveyor: SBC-.....<br>Turkey Head Unloader: SHU-1011<br>Mixer: ...-1.. AM, ....-1.. AM<br>Fecal Remover/Bird Washer:<br>SFRBW-1011 (To be used in pinning room only.)<br>Inspection Platform: SIP-1700   | Piston Giblet Pump: CPGP<br>Hydro Spray Scalder: HSS<br>Automatic On Line Stunner: AOLS<br>Negative Air Offal System: NAOs<br>Combination Giblet Chiller:<br>PNC-...., PNCR-....<br>Giblet Water Separator: GWS<br>Product Conveyors: SBC<br>Straddle and Wing Picker: CP<br>Automatic Venting Machine:<br>(Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..   |
| <b>SIEGLING AMERICA, INC.</b><br>ENGLEWOOD, NEW JERSEY<br>Belts (Food Contact): E3/1U0/U2<br>FDA, E8/2U0/V5 FDA, E3/2U0/U2<br>FDA, E10/MV1/V10 FDA, E2/1 FDA,<br>U0/U2 FDA, White Transilon<br>E5/20/V3 FDA, Transilon:<br>E8/2V5/V5 FDA, E12/2V5/V10 FDA,<br>E18/3V5/V10 FDA, Transilon P3/1<br>FDA, P5/1 FDA, P6/2 FDA, P7/1<br>FDA, P10/1 FDA, P10/2 FDA, P14/2<br>FDA, P27/3 FDA, E15/MV1/V10 FDA<br>Belts (Packaged Product Only):<br>Transilon E2/1U0/U0 FDA,<br>E3/2U0/U0 FDA, E8/2U0/V20AR,<br>E8/2U0/V5NP FDA, E12/2U0/V20FG<br>FDA, E12/2U0/UH FDA, E12/2U0/U0<br>FDA, E12/2UH/UH FDA<br>Belts, Transilon E8/2 U08 FDA  | <b>SIMON-JOHNSON, INC.</b><br>KANSAS CITY, MISSOURI<br>Poultry Killer: (Kil-Kleen) 60-AK<br>Packing Machine (J-Pack): JPL<br>Packaging Machine "Packette 20":<br>AS-...<br>Giblet Pack Machine: J-100 AFP<br>Giblet Pumping System: Chicken GPS<br>Deboning Turkey Shackle: TDS<br>Shackle Release: AKO-B<br>Bird Selector (Electronic): SS<br>Turk-E-Tie Unit: TT<br>Giblet Chiller (Modular): PGCR<br>"YANAGIYA" Deboner: Y-300<br>"YANAGIYA" Strainer: Y-1000<br>Chicken Scalder (2-Pass): CDFPF<br>Chicken Scalder (3-Pass): PFCS-3<br>Chicken Scalder (4-Pass): PFCS<br>Turkey Scalder (2-Pass): TDFFP<br>Turkey Scalder (3-Pass): TDGS-3<br>Turkey Scalder (4-Pass): TDGS<br>Turkey Giblet System: TGP-Modified<br>Cut-Up Bin: DBC-A<br>Poultry Chiller: PC-48, PC-60<br>Poultry Chiller Rotary Discharge<br>Elevator: RDE<br>Conveyor Belt Splice: BC<br>Scrubber Type Picker: PS<br>Cut-Up Shackle: 11-CUSS<br>Turkey Evisc. Shackle: CT-ESS, TESS<br>Evisc. Shackle (Straight Shank): 2<br>EV-SS<br>Rigid Eviscerating Shackle: REV<br>Turkey Dressing Shackle: TD-SS<br>Shackle: BDNR-312-SS, CDNR-312-SS<br>Featherator Picker: TF-CL-4,<br>TF-TI-4, TF-CL-8, TF-TI-8<br>Preflight Picker: PNP-CI, PNP-TI<br>Hooley Giblet Wrapper: JHGW<br>Lung Extractor: ALEP<br>Head Cutter (Single & Double): AHC<br>Automatic Head Cutter: AHC II...<br>Packaged Giblet Elevator: GE<br>Automatic Eviscerator (Manual<br>positioning of viscera necessary<br>for inspection. Surfaces of<br>machine contacting carcasses must | Demand Hand Wash Valve (Hand<br>Activated): GJHW<br>Open Hand Wash Valve: GJOH<br>Water Rail Installation: WRI<br>Water Drain Hopper Assembly: WDH<br>Pickup Funnel: PF<br>Slide Valve Assembly: SV<br>Hydra Sieve Assembly: HS<br>Giblet Water Separator: SGWS<br>Automatic Bird Unloader: RAKO<br>Automatic Poultry Sizing System:<br>"Chickway" CESS<br>Outside Bird Washer: OBWD<br>Combination Bird Washer: CAWD<br>"Low Vac" Cavity Vacuum Unit: VCV<br>Inside/Outside Final Bird Washer:<br>IOBW<br>Belt Picker: BF-...<br>Automatic Opening Cut Machine: OC<br>(Surfaces of machine contacting<br>carcasses must be sanitized<br>between each use with 180 F.<br>water or solution of 20 ppm<br>residual chlorine at point of<br>use.)<br>Poultry Scalder (Low Profile)<br>LPS...<br>Bird Unloader: 90 AKO<br>Positive Control Poultry Chiller<br>PCC<br>Giblet Wrapping Machine: HSGW<br>Parts Sizing Shackle: PSS<br>Poultry Picker: D.D.P.<br>Thigh and Drum Deboner: D&H CD...<br>Poultry Sizing System: SJSS<br>Consisting of: Sizing Scale: 5,<br>Shackle: S S, Drop Station: SHDS<br>Automatic Venting Machine: AVU-..<br>Breast Splitter: LSBS 52-II<br>Automatic Killing Machine<br>(Poultry): ASK III<br>Multi-Cut Automatic Cut-Up<br>Machine: MC-60 |
| <b>SIMMONS ENGINEERING AND/OR SIMMONS INDUSTRIES, DALLAS, GEORGIA</b><br>Electric Stunner: Power Pak 5<br>Head Puller: SHP-1<br>Poultry Stunners: SF-5000, PS-5100,<br>SF-7000, PS-7100<br>Prescalding Conditioner: PC-7000<br>Automatic Lung Machine: SL-8000<br>Automatic Oil Sac Cutter:SOS-9000<br>(If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)<br>Automatic Neck Cutter and Oil Sac Remover: SNCOS-1011 (If used prior to inspection station, surfaces contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)<br>Poultry Killing Machine: Electric SK-4, Hydraulic SK-5<br>Automatic Neck Cutter and Tail Remover: SNCTR 1011 (If used prior to inspection station, surfaces contacting carcasses |  |   |

Viscera Pak Remover: VPR  
 Inspection Work Platform: SJIWP  
 Inside/Outside Final Bird Washer:  
 IOBW-16  
 Breast Deboning Machine: TBW 250

SIMPLEX FILLER COMPANY

HAYWARD, CALIFORNIA

Filling Machine: 400, 440  
 Piston Filling Machine: AS-1, F-1  
 Twin Piston Fillers: T-1, Dual-F,  
 DT-1

SINGER PRODUCTS CORP.

SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame):  
 SC1  
 "Spiralveyor" Conveyor (Galvanized  
 Frame): SC-2  
 Conveyor: SSB-....., SSC-.....,  
 SSB-1  
 S/S Roller Conveyor: SSC-5  
 Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES

NORCROSS, GEORGIA

Twin Line Cup Packaging Machine:  
 DL-200

SMALLEY MFG. COMPANY, INC.

CONCORD, TENNESSEE

Gyro Bucket Lift: 16  
 FlexIt Conveyor: W4  
 Slicing Machine: SS  
 Conveyor: SD  
 Incline Screw Conveyor: S4-...  
 Seasoning Applicator: A  
 SMC Tumbler: ST-...0...  
 Pneumatic Salter: SPS-...  
 Noodle Picking Machine: SMC-24-5  
 Hydraulic Dump Station: SMC-2400  
 Pneumatic Diverter: SPD  
 Airlock: SAL  
 Cyclone Receiver: SCR  
 Incline Cleated Conveyor:  
 LLF-.....  
 Vibratory Feed Hopper: LLFH-...  
 Vibrating Conveyor: HV-.....  
 Gyro-Lift Bucket Conveyor:  
 P-...SS..., SP-...SST...,  
 SL-...SST..., LP-...SST...,  
 LL-...SST..., IP-...SST...,  
 IL-...SST...

SMECO INDUSTRIES INC.

CHICAGO, ILLINOIS

Meat-Wash Table  
 Continuous Chill System: 1500  
 Meat Press: 100-F, 110-F, 120-F,  
 102, 2110  
 Opie Meat Press: 200-F  
 Belt Conveyor: 302F  
 Conveyorized Boning Table: 1701F  
 Bottom Dump Bucket: 426  
 Screw Conveyor: 365, 366  
 Stuffer: 107-CB, 110-L1, 110-L2  
 S/S Vat: 430-X  
 Lazy Susan: L710, L711  
 Table: 235  
 S/S Tripe Umbrella: 606-X  
 S/S Tripe Washer: 630  
 Injecto Feed Table  
 Truck: 435  
 Fat Wash Tank: 698X  
 S/S Tank: 1101  
 Conveyor: 352, 362  
 Koshering Table: 196

Hog Viscera Inspection Table: 304-F  
 (sanitized with 180 F. water.)  
 S/S Stationary Boning Table: 202,  
 204  
 Meat Loaf Leveler: 175F, 176-F

SMI INC.

NEW BEFORD, MASSACHUSETTS

Skinning Machine: 500P

SMITH EQUIPMENT COMPANY

CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620,  
 FT-1221, IFT-187, PCT-3676,  
 FT-1849, MB-..., FC-..., FT-...,  
 TT-..., FM-..., FI-..., BT-...  
 "HAMMERLE" Vacuum Packaging  
 Machine: VT-....  
 Packaging Machine "Supervac":  
 GK-...  
 "Jet Injector" Pickle Injection  
 Machine: PSM-...  
 Continuous Vacuum Stuffers:  
 RS-....  
 Dicer: MR-....  
 Pickle Injectors: P-.....,  
 SP-....  
 Hot Water Shrink Tank: SA-....  
 Front End Discharge Mixer: RS-....  
 Vacuum Packaging Machine:  
 "Dynavac" TA-....  
 S/S Vacuum Tumbler: TR-...  
 Laska Cutters (w/S.S. Frozen Meat  
 Cutter-GFS620): 750  
 Laska Cutters (w/S.S. Frozen Meat  
 Cutter-GFS 620): K45, K60, K100,  
 K130, K200, K330, K500  
 Bowl Cutter: C-35  
 Smokehouse: STH-...  
 Mixer: "Smith" Mix-...  
 Piston Stuffer: "Smith" H-...  
 Vacuum Tumbler: "Smith" GTC-1-....,  
 GTC-2-....

A. O. SMITH HARVESTORE

ARLINGTON HEIGHTS, ILLINOIS

Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY

BUFFALO, NEW YORK

Converter: 86X  
 Transfer Pump: BDL-101  
 "Buffalo" Hydra-Loader: E-LHM-100  
 Hydra-Cutter: 3S, 5S, 8S  
 Grinder: 63BG, 66BG, 66BX, 78BG,  
 556, 441  
 Grinder Tray: 78BX  
 Stuffer: 100C, 200C, 300C, 400C,  
 500C, ...NS  
 "Buffalo" Vacuum Blender: 1500,  
 2000, 3000, 4000, 5000, 8000,  
 10,000  
 "Buffalo" Blender: 1500, 2000,  
 3000, 4000, 5000, 8000, 10,000  
 Continuous Filler: MK-II-A-...,  
 MK-II-E...  
 Stuffer w/Plastic Piston: ...CN,  
 s/s Stuffer: SRD...  
 Silent Cutter (Converter): 58XS,  
 86XS  
 Silent Cutter (Hydracutter): Mark-3  
 SS, Mark-5 SS, Mark-8 SS  
 Casing Applier: 1000-SM, 1000-CM  
 Mixer: MRD-35, MRD-50, MRD-60 (This  
 is with the understanding that  
 suitable facilities will be  
 provided to permit daily cleaning

and inspection of the paddle  
 shaft ends and the seals at both  
 the drive and idler ends of the  
 mixers.)

Vacuum Mixer: MR-...

SMOKAROMA

BOLEY, OKLAHOMA

Pressure Cooker (stainless steel  
 liner): CU-300-LM, A..5SOLARONICS, INC.

ROCHESTER, MICHIGAN

Infra-Red Oven: P-.....

SOLBERN CORPORATION

FAIRFIELD, NEW JERSEY

Tumble Filler: PTF-D, PTF-Q,  
 PTF-DP, PTF-DPL

Transfer Tumbler Filler: TPTF

Product Spreader: PS-747

Liquid Filler: 3, LF-110, LFF-72

High Speed Briner: HSVB

Liquid Filler: LF-72

SOMERSET MACHINE AND TOOL CO. INC.

SOMERVILLE, MASSACHUSETTS

Dough Rolling Machine: UR

VINCENT S. SONDEJ

CHICAGO, ILLINOIS

Multi-level Boning Conveyor: Series  
 17

Conveyors: Series 17A

SONOCA PRODUCTS COMPANY

HARTSVILLE, SOUTH CAROLINA

Nitrogen Gas Flush System:  
 CCAN-10-..SORTAWEIGH, LTD.

ALDERSHOT, HAMPSHIRE, ENGLAND

Weight classifier: S15-..A,  
 S15-..A, S15-..0, S15-..0Weigh classifier: M15-..0, M15-..0  
 (If used on raw product, weight  
 platform with belt shall be  
 removed, cleaned, sanitized at  
 2-3 hour intervals).SPARKLER MANUFACTURING CO.

CONROE, TEXAS

S/S Horizontal Plate Filters: 14D,  
 18D, 33D, 14S, 18S, 33S, 12VR,  
 17VR, 32VRA. J. SPARKS & COMPANY

GRAND RAPIDS, MICHIGAN

Belt (Package Product Only):

Grip-Tex, Sno-Flake 143,  
 Sani-Tex, Kleen-Tex-3, NY-TOP,  
 Tuffy Special 75,  
 Grip-Tex-Special

Belt (Food Contact):

White-175-PVC-C.O.S.,  
 White-175-PVC-C.B.S., Food-King  
 1-W, 28-NOS, 58-NOS, 78-NOS,  
 98-NOS, Tuffy-60-COS-Green,  
 Teftex-32, Teftex-22, Kleen-Tex  
 2, White-Tex-142, White-Tex-143,  
 White-Tex-144, Sno-Tex-Jr.,  
 Sno-Tex, 29-WC, Food-King Jr.,  
 Food-King-3W, Tuffy-90, 100-COS,  
 Grey Tex, Food King 1-W Poly Tan,  
 2 and 3 Ply Ribcleat 69, Tuffy  
 80-COS Special White, Tuffy  
 60-COS Special White, Sno-Tex

Super Cleat, Poly-King 2 White, White PVC Chevron Top, Tuffy 50-CBS Special White, Tev-Tex 22, Tev-Tex 32, Tev-Tex 144, Food King 3W with Molded Cleat, Can Pac, 38-NOS Sparks Foodthane Belting, Multi-Temp, Bi-Flex WP210, Thin-N-Tuff 75 White, Tuffy-II Tan

SPARKS BELTING COMPANYSOUTH HOLLAND, ILLINOIS

Belt (Food Contact): Food-King PT, Mono-Flex LWP 210, Mono-Flex WP 210, Mono-Flex WP 220M

SPECIALTIES APPLIANCE CORP.CHICAGO, ILLINOIS

Fryer

SPECO, INC.SHILLER PARK, ILLINOIS

Bone Chip Collector: 4004742

SPEEDCO INC.BALTIMORE, MARYLAND

Auto-Flex Storage Conveyor: 267  
Auto-Flex Collator: BM0009  
Auto-Flex Inspection Conveyor: BM0006  
Auto-Flex Head: 265  
Bulk Loader: BM-0029  
Automatic Stuffer: BM-0015

THE SPENCE CORPORATIONMILWAUKEE, WISCONSIN

S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.SOUTH GATE, CALIFORNIA

Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.BLOOMFIELD, NEW JERSEY

Ham Netting Machine (Modified): 10171

SPRAY-DYNAMICSCOSTA MESA, CALIFORNIA

Butter Metering Pump: SD-100  
Uni-Spense Dry Ingredient Distributor: 19.....

SPRAYING SYSTEMS COMPANYWHEATON, ILLINOIS

Auto Jet Automatic Spray Gun: 11024-22 AUHSS

SPRINTER SYSTEMS, INC.EAST WINDSOR, CONNECTICUT

Tray Former: MPH-T  
Lid Sealer: 3FT/ES  
Carton Former: MPH  
Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.NORTH CHILI, NEW YORK

Belt Grill: ....

SQUARE CO ABMALMO, SWEDEN

Meat Former: Gigant-A, Gigant-B, Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANYDECATUR, ILLINOIS

Automatic Cooking System: Steam Jet

STAMP CORPORATION  
MADISON, WISCONSIN  
"Little Badger" Cheese Cutter: 200  
Cheese Cutter 400  
Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANYDIVISION/THE STANDARD CASING COMPANY, INC., NEW JERSEY, NEW JERSEY

Sausage Stuffer: VOGT-Hydromat  
Plastic Tote Box: B-1210  
Plastic Maxi-Tainer Box: BB-1135  
S/S Tub: 97, 61, 63  
S/S Truck: 20, 48, 36, 18, 18C, 9, 50, 110, 112, 114, 118, 120, 125  
S/S Drums: 30, 55, 60, 100  
S/S Storing & Roasting Pans:  
S-107A5, S-107A6, S-107A7,  
S-107A8, S-107A9

S/S Top Packing & Utility Table:

254  
S/S Shelf Truck: 6220, 6130  
S/S Ingredient Bins: PB-75, PB-150, PB-250  
Cutting Board: Hygenia  
Poly Tubs: 35, 50, 75, 52D, 80D  
Poly Boxes: 1720, 1740, 1760  
Meat Truck, Super Poly: 10, 37, 40, 72, 96  
Sani-Tray: OBB 1026  
Offal Racks (Galvanized): 1070, 1120

Plastic Tanks and Trucks: PT

Casing Applier: AZ-50  
Silent Cutter "Talleres Vall"  
CRI..11, CRI-...11  
S/S Piston Stuffer EHI-..  
Continuous Vacuum Stuffer:  
EHC1-....

STANDARD CONVEYOR COMPANYNORTH ST. PAUL, MINNESOTA

Boning Facilities

STANDARD METAL PRODUCTS CO.FRANKLIN PARK, ILLINOIS

S/S Spiral Conveyor: SMPSC-101  
Powered Turn Conveyor: 3700-C  
Steamer: 557  
Incline Conveyor: E-1  
Conveyor: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

STANGE COMPANYCHICAGO, ILLINOIS

Spray-A-Frank System: 100

STARGELL EQUIPMENTGAINESVILLE, GEORGIA

Scalder: 143

STA-RITE INDUSTRIESDELAVAL, WISCONSIN

Positive Sanitary Pump: RS-20-1, RS-65-1, RS-150-1  
S/S Deep Fat Fryer: EM-14-SS, EM-14-DLSS

STAR MANUFACTURING CO.ST. LOUIS, MISSOURI

"Star" Griddles: 254, 256, 258A  
Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.COLLEGE PARK, GEORGIA

"Starflex" Stretch Bagging Machine:

500-PL

Saw: SP-901

Loader: SP-902

Stand: SP-903

Packaging Machine: 500APL

"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISIONTIMMONSVILLE, SOUTH CAROLINA

Filter Press

Round w/o Pump: 4-12. to 80-24.

Square w/o Pump: 4-12-7/8. to 80-24., 4-12-7/8./4P to 80-24./4P

Round w/ Sanitary Pump: 4-12/SP to 80-24./SP

Square w/ Sanitary Pump: 4-12-7/8./4P/SP to 80-24./4P/SP

STARFLEX CORPORATIONJONESBORO, GEORGIA

Bagging Machine: MB-2000

STAUFFER CHEMICAL CO. FOOD INGREDIENTSDIV., PITTSBURGH, PENNSYLVANIA

"Calgon" Automatic Ham Pumping Scale: 463600

STEARNS MAGNETICS INC. DIV. OF MAGNETICS INTERNATIONAL, INC.CUDAHY, WISCONSIN

Metal Detector-Conveyor-Reject System: MPC-100....

STEIN ASSOCIATES, INC.SANDUSKY, OHIO

Batter &amp; Breading Machine: S-2, L-4, L-5, L-6, MB-2B, MB-2F, E-..., EA-..., EA-..

"Mini" Batter &amp; Breading Machine: MB-1

Breading Machine: S-1, L-3, MC-3, MC-3A, BR-24, MC-3J

Breading Machine (w/Plastic Drum): DB-2

Breading Machine (w/S/S Drum): DB-1

Breading Machine: 100...

Cooling Column: CC-1

Viscosity Control Machine: VC-1

Fryer: FA-10, FC-..., FE-..., FB-..., FD-..., HPF-....

Deep Fat Fryer: FA-3 Pilot., FB-...

FD-..

Feed Conveyor: F, FR, P, PR, FF

Feed &amp; Pak Conveyor: S-2, MC-3, L-4, L-5

Continuous Poultry Cooker: CPC

Continuous Cooker: HZ

Open Flame Broiler: OF8-1

Batter Machine: 2400, B-..

Conveyor "RollaTurn": RC-...-S

Batter Mixer: B25, ABM-..., TM-

Automatic Batter Control: ABC-1

Dip and Chill Conveyor: DC-....

"Force Flo" Filter: SF-6

Dipping Machine: DM-2

"Speed Steak" Tenderizer: B

Gas Fired Ovens: OFO-..

"Force-Flo" Oil Filter: SF-7

"Flip Preduster": FPD-..

Breader-Feeder: BF-800

Automatic Batter Control: ABC-II

Oil Holding Tank Assembly: OHT-77-....

Pork Skin Fryer: PS-76-....

Drum Seasoner: DD-....

Infeed Conveyor: IFC-....

Pork Skin Pellet Feed Hopper: PSH-76-....  
 Ambient Cooling Conveyor: AM6-24  
 Applicators: SS-77-S, SS-77-F  
 Hot Oil Heat Exchanger: HX-....-IH  
 Batter Applicator: T-1-..  
 Oil Filter: SF-..  
 Counter Flow Oven: CFO-....E,  
     CFO-....G  
 Fryer: Series II-G-...., Series  
     II-E-....  
 Drum Breader: DB-4-E, DB-4-H  
 Breading Machine: XL-...-F-H,  
     XL-...-F-E, XL-...J-H, XL-...J-E,  
     XL-...FF-H, XL-...FF-E  
 Charmaker/Searing: CM/S-..  
 Preduster: PD-..  
 Shuttle Vane Pump: SV-1  
 Cooking Oil Supply Tank: SRT-...  
 Top Submerger Batter: TS-...  
 Drum Breader: DB-3  
 Deep Fat Fryer: HPF-..., HPF-...  
  
STEPHAN MACHINERY CORP.  
COLUMBUS, OHIO

"Combicut" Cutter: TC-....,  
     TC-1-..., TK-...  
 Emulsifier (Microcut): MCH-D-30,  
     MCH-D-60, MCH-D-100, MCV-12-B.  
 Vertical Cutter/Mixer: VCM 25 US,  
     VCM 40 US, VCM-12-US,  
     VCM-40E-US, VCM-80E-US,  
     VCM-130E-US  
 Vertical Cutter/Mixer: VCM-55E-US  
 Vacuum Mixer: VM-...  
 Microcut Emulsifier: MC-12, MC-15

STEWART GLAPAT CORP.  
ANESVILLE, OHIO  
 Spiral Conveyor: GL-APAT  
 Vat Dumper: 1951

STEWART SYSTEMS  
PLANA, TEXAS  
 Wire Red Belting: Wendway S/S  
 U-Bar Wire Rod Belting: Wendway S/S  
 Slat Link Belting (Packaged Product  
     Only): Wendway S/S  
 S/S Wirebelt Conveyor: A-....-115  
 S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER  
DIV., CINCINNATI, OHIO  
 Belt (Food Contact): "Cinfine"  
     White Cleated 102

STIMPSON COMPUTING SCALE CO.  
LOUISVILLE, KENTUCKY  
 Computing Scale: 81-AS, 81-DS

STONE CONVEYOR, INC.  
HONEOYE, NEW YORK  
 Conveyor: 27D

JOHN E. STONEMAN, INC.  
POSEN, ILLINOIS  
 Card Dispenser: "Danepak"  
 Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS  
WAUKEGAN, ILLINOIS  
 "Rap-A-Mat" Packaging Machines: S-1  
     HCR, S-2 HCR

STORK GAMCO

GAINESVILLE, GEORGIA  
(FORMERLY GAINESVILLE MACHINE CO.)  
 Picking Shackle (Auto): 25, 100  
 Eviscerating Shackle (Auto): 30,  
     200  
 Picking Shackle (Combination):  
     Rigid-35  
 Turkey Picking Shackle: 300  
 Eviscerating Shackle: 1005  
 Sizing Shackle: SS-5  
 Smoke Rack  
 Rotating Paddle Chiller  
 Poultry Sizer: WM-1  
 Poultry Scalder: 2-Way, SGS-1,  
     SGS-2  
 Gizzard Splitter: 3500, 3500T,  
     3600T, 3000, 3500-SS, 3600SS,  
     4200SS  
 Automatic Gizzard Splitting,  
     Peeling, and Washing Machine:  
     3500-C-1  
 Giblet Pump: GP-2A, GP-3A, GP-3B  
 Heart & Liver Trim  
 Chiller w/Paddle Wheel Unloader:  
     RS-6  
 Chiller: RS-6, P-5  
 Line Divider: 1 & 1 Type, 1 & 2  
     Type  
 Gib Pack: 48-9, 48-11, 48-13  
 Automatic Cut-Up Machines:  
     TF-249X3FL, TF-249X3F2,  
     TF-249X3RL, TF-249X3R2, TF-249X3,  
     ACM-2000  
 Head Puller: HP-100  
 Electric Stunner & Killer: AK-10  
 Oil Sac Cutter: OSC-X1, OSC-2 (If  
     used prior to inspection station,  
     surfaces of machine contacting  
     carcasses must be sanitized  
     between each use with 180 F.  
     water or 20 ppm residual chlorine  
     at point of use.)  
 Automatic Hock Cutter: H-II, H-III,  
     HC-III, A, B  
 Disc Type Picking Machine: D-1000  
 Paddle Type Giblet Chiller: BP  
 Belt Conveyor: BC-SS  
 Auger Chiller: SA-8  
 Head Remover: HR-100, HR-100C,  
     HP-100B, HC-100C  
 Head Scalder: HS-5  
 Automatic Lung Remover: ALR-1,  
     ALR-2, ALR-2-A  
 Rigid Eviscerating Shackle: 1006,  
     1006-B  
 Neck Skin Cutter: NSC 1, 2, 3R, 3L  
 Refrigerated Poultry Chiller:  
     RS-6-NH3, P-6-NH3, SA-NH3, P5  
 Picker: HC-III, D-...., 1200, 1120,  
     CR-100, CR-100A, CR-100S, F-105,  
     F-201, F-101  
 Hock Picker: H-1, D-1130  
 Hydraulic Vat Dumper: H.V.D.  
 Semirigid Shackle Unloader: SU-1000  
 Straddle Picker: SP-3  
 S/S Drain Conveyor: DF-1  
 Neck Breaking Machine: NB-1, N-103,  
     N-101, N-102, (If used prior to  
     inspection station, surfaces of  
     machine contacting carcasses must  
     be sanitized between each use  
     with 180 F. water or 20 ppm  
     residual chlorine at point of  
     use.)  
 Opening Cut Machine: OC-100,

OC-100A (Surfaces of machine  
 contacting carcasses must be  
 sanitized between each use with  
 180 F. water or 20 ppm residual  
 chlorine at point of use.)  
 Eviscerating Shackle: 1000-R-1  
 Automatic Drawing Machine (Manual  
 Positioning of Viscera for  
 Inspection Necessary): ADM-1,  
 ADM-1-A (Surfaces of machine  
 contacting carcasses must be  
 sanitized between each use with  
 180 F. water or 20 ppm residual  
 chlorine at point of use.)  
 Hand Operated Hand Wash Valve: E-4  
 Automatic Killing Machine: AK-11  
 "Stork-Gamco" Picking Machine: D-16  
 Automatic Neck Skin Cutter: NSC-2-A  
 Giblet Elevator: GE-5  
 Gizzard Harvest System: M-40  
     (Personnel must be provided to  
     trim portions of digestive tract  
     not removed by the machine.)  
 Infeed Supply Belt: MB  
 Gizzard Harvester: M-40, M-80  
 Gizzard Elevator: GIZ-4  
 Gizzard Inspection & Trim Table:  
     MII  
 Gizzard Tumbler Washer: GTW  
 Gizzard Defatter: DF  
 Ofal Vacuuming System: VT  
 Picker L-2-B  
 Hock Cutter: LC-1, LC-2, LC-3  
 Scalder: SM and DM  
 Stunner: B-5, CS-1  
 Killer: B-6, B-6-A  
 Picker: FP-L, D-16-GT  
 "Draw-Vis" Eviscerator (For frying  
 chickens only. Manual  
 positioning of viscera for  
 inspection necessary): P40  
 (Surfaces of machine contacting  
 carcasses must be sanitized  
 between each use with 180 F.  
 water or 20 ppm residual chlorine  
 at point of use.)  
 Poultry Eviscerating Shackle: ES  
 Poultry Dressing Shackle: DS  
 Tendon Puller: TP-1  
 Foot Unloader: FU-1575-B  
 Head and Trachea Puller: HT-1  
 Automatic Bird Unloader: L, S  
 Automatic Eviscerating Machine  
     (Manual positioning of viscera  
     for inspection necessary): P24II  
     (Surfaces of machine contacting  
     carcasses must be sanitized  
     between each use with 180 F.  
     water or 20 ppm residual chlorine  
     at point of use.)  
 Infeed Conveyor: AFB, AFF  
 Final Water Changer: FWC-B  
 Automatic Sizer: S-100A, SS-100A  
 S/S Bird Tumbler: BT-2  
 Shackle Unloader: SU-90, SU-180  
 Inside/Outside Chicken Washer CW1  
 Outside Chicken Washer OW-1  
 Auger Counter Flow Poultry Chiller  
     C-111  
 Gizzard Inspection Station with  
     Peelers M-II-A  
 Automatic Vent and Opening Machine:  
     V-16. (Surfaces of machine  
     contacting carcasses must be

sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bagger: PRS-HD

Poultry Chiller: P-6

Poultry Cut-Up Machine: C-5000-A

Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)

Breast Deboning Machine: BD-1

Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Bird Counter: BC-1

Final House Inspection Machine: FIM-12

Inside Outside Final Bird Washer: RP-12

Gizzard Machine: M-60

Poultry Scalder Hood: ESH

Gizzard Inspection Table: M-1-A

Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Turkey Gizzard Harvester: M-20T

Giblet Chillers: 1-BP, 2-BP, 3-BP

Circular Halving Machine: CHM-20

Breast Filleting Machine: BF-1200

Poultry Cut-up Machine: FBH-1500

Poultry Cut-Up Machine: FH-2000

Inside/Outside Final Bird Washer:

MBW-16

S/S Sizing Shackle: GS

Cone Deboning Line: CDL-100

Automatic Poultry Sizing System:

"Chickway" 2.2

Pneumatic Adjustable Inspection Stand: PAS-1

Air Agitated Poultry Scalder: SGS 2/A

Detwatering Conveyor: DW-4

Oil Sac Cutter/Neck Breaker:

OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each

use with 180 F water or solution of 20 ppm residual chlorine at point of use).

Cropper: NIC-20

Heavy Duty Carcass Crusher: HD/CC

Poultry Deboning Conveyor: PDC-BR

#### STORK PROTECON, INC.

#### GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner: PAP200-...

Deboner: PAD400..., PAD800.

Co-Extrusion Suasage Manufacturing system consisting of: Piston Stuffer Model "Handtman" F30T, Co-extrusion Module, Brine Unit, Brine Circulation Tank, Cool Tank, Crimper Unit, S/S Platform, Drying/Smoking Unit, Belt Washers and Dryer, Air Conditioning Unit for drying tower, air lock and steam cooker.

#### R. HOWARD STRASBAUGH, INC.

#### LONG BEACH, CALIFORNIA

Cheese Cutter: 5AR-78H

#### STRATO-RAY CO.

#### MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use w/accepted WL782L-30 Lamp): SP-94-3L

Shielded U.V. Tunnel (For use w/accepted WL782L-10, WL782L-20, WL782L-30 Lamps): SP-91

Ultraviolet Lamp: SRCL-30 (Note: The above lamps must be used in accordance with Part 7, Para. 7.16(b) of the Meat and Poultry Inspection Manual.)

#### STRICKLER-DEMOSS MFG. CO.

#### DES MOINES, IOWA

Chitterling Cleaning Machine: 44

Stomach Cleaning Machine: 88

#### STRICKLIN COMPANY

#### DALLAS, TEXAS

Mixer: 448 (S/S)

Chili & Rice Cooker: 147

Screw Conveyor: 327, 468

Tamale Machine: 405

Mixer-Cooker: 553

Blender: 281, 283, 539

#### STRONG-SCOTT MFG. COMPANY

#### MINNEAPOLIS, MINNESOTA

Ribbon Blender: B-IMXS

Turbulizer: TCS-....

Infeed Conveyor: AFB, AFF

#### SUMMIT PRODUCTS COMPANY

#### BRIGHTON, MICHIGAN

Ham Slicer: VSD-6RU

#### SUN HILL CORPORATION

#### MANCHESTER, CONNECTICUT

Portable LN2 Flash Freezer:

Mul-Ti-Freeze-1 (Acceptable ventilation must be provided.)

#### SUNBANK FOOD EQUIPMENT, INC.

#### POMONA, CALIFORNIA

Jet Cook Oven: 24-5-5-5

#### SUPER PRODUCTS COMPANY

#### CINCINNATI, OHIO

Boning Table: SSBT

Chiller: Super

S/S Mixer: 10025

Table: SST-....

Hog Viscera Inspection Table:

H.V.I.C.

Blender-Mixer: "Salco" PMB-....

Belt Conveyor: SBC

Conveyor: PC-SST

#### SUPERIOR FABRICATION

#### FORT WORTH, TEXAS

Lazy Susan: LS-...

Conveyor: OC-....

Boning Table: BC-....

Stationary Boning Table: SSSBT

Trimming Table: STT

Double Station Boning Table: SSDSBT

Head Work and Trim Table: SSHWTT

Ham Pump Table: SSHPT

Head Flush Cabinet: SSHFC

Pluck and Gullet Trim Table:

SSSPGTT, SSDPGTT

Revolving Head Flush Cabinet:

SSRHFS

Tripe Washer: SSUTW

Patty Packing Table: SSPPT

Stuffing Table: SSST

Head Inspection Stand: SSHIS

S/S Screw Conveyor: SSSC-..

Meat Pump: SSMP

Tamale Machine: SSTM

#### SUPERIOR LABEL SYSTEMS

#### CINCINNATI, OHIO

Roll-Tak 200 Pepperoni Label Banding SLS

#### SUPERIOR PACKAGING EQUIPMENT COMPANY

#### CARLSTADT, NEW JERSEY

Automatic Cartoner: 30MP

#### SUPERIOR STAINLESS, INC.

#### DELEVAN, WISCONSIN

S/S Air Operated Shut-off Valve: K67-..., K69-...

S/S Air Operated Divert Valve: K67-..., K679-..., K697-..., K-699...

S/S Butterfly Valve: K51

S/S Low Flow Air Valve: K80 DLFA

Superflow Centrifugal Pump: SCS-..

#### SAMI SVENDSEN LTD.

#### CHICAGO, ILLINOIS

Insca-Matic Casing Sizer: 1

#### SWAN ENTERPRISES

#### ST. CLOUD, MINNESOTA

Oil Gland Cutter: OGC-1

#### SWECO, INC.

#### LOS ANGELES, CALIFORNIA

Vibro-Separators: LS...S..., SS...S..., LS...S....CD, SS...S....CD,

LS...S...., SS...S....,

LS...S....PF, SS...S....PF, US 48

#### SYLVANIA ELECTRIC PRODUCTS, INC.

#### DANVERS, MASSACHUSETTS

Germicidal Lamps, Non ozone: G8T5, G15T8, G30T8 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

|   |  |  |
|---|--|--|
| <u>SYMCO ENTERPRISE, INC.</u><br>INDEPENDENCE, OHIO<br>Screw Conveyor: 421-UA   | ST-.....   | C02 Distribution Cone (Use with an acceptable hood and exhaust system): TI-600   |
| <u>SYNTRON, DIVISION OF FMC CORPORATION</u><br>HOMER CITY, PENNSYLVANIA<br>Vibratory Feeder: F-TOC  | <u>TECHNO-DESIGN, INC.</u><br>GARFIELD, NEW JERSEY<br>Ravioli Filler Former: ARM-051   | <u>THERMALJET LTD. DIVISION GROW GROUP</u><br>INC., LOUISVILLE, KENTUCKY<br>Thermaljet Cooker: 1000 A<br>Cooker Thermodyne: THS-..   |
| <u>SYSTEM PAK, INC.</u><br>PENNDL, PENNSYLVANIA<br>Wrapping Machine: Jaguar, TARGA-..., TARGA-40, TARGA-50, TARGA-60, Targa-..A<br>Vertical Form, Fill, and Seal Machine: "Vega" P, S, SP, HS   | <u>TECHNOLOGY SALES, INC.</u><br>CHATTANOOGA, TENNESSEE<br>S/S Boning Cone Stand: 2  | <u>THERMODYNAMICS CORPORATION</u><br>BROKEN ARROW, OKLAHOMA<br>Pallets (Plastic): TR-048040-M, TR-048040-MS  |
| - T -   | <u>TECHRON ENGINEERING</u><br>IRVINE, CALIFORNIA<br>Conveyor w/Metal Detector: 1000M   | <u>THIELE ENGINEERING COMPANY</u><br>MINNEAPOLIS, MINNESOTA<br>Placing Machine (Paper): 108, 212, 408  |
| <u>T&amp;F DIVISION OF CHR INDUSTRIES, INC.</u><br>ROLLINGMEADOWS, ILLINOIS<br>Belts (Food Contact): 02402, 02407, 020.., 021.., 022.., 024..., 027..   | <u>TECKTON, INC.</u><br>WALTHAM, MASSACHUSETTS<br>"CryoFood" Liquid Nitrogen Freezer: CF-1<br>Loader & Unloader for Cryo-Food Freezer: PU-CF-1<br>"Cryo-Food" LN2/C02 Freezer: CF-0.5  | <u>THIRY-KONDOR</u><br>TWINSBURG, OHIO<br>Patty hoader: 1500<br>Patty Loader: 3000   |
| <u>TABLES MANUFACTURING COMPANY</u><br>KAUFMAN, TEXAS<br>Tables: TGLG, TSS, TFLG, TFSS, TKLG, TKSS, SPT, SPS, SPB, TRIM-1 TRIM-2, BONE, BONE-SS   | <u>TEE-PAK INC.</u><br>CHICAGO, ILLINOIS<br>Casing Sizer<br>Beef Stick Reeler: BR-7729<br>Automatic Meat Stuffer: FUT-..   | <u>THOMPSON-CHEM TREX</u><br>ERIE, PENNSYLVANIA<br>Sanitary Pump & Mixer: STTS, STMS, SBTS-.   |
| <u>TACONIC PLASTIC, INC.</u><br>PETERSBURG, NEW YORK<br>Belt Teflon Coated: 27-200  | <u>TEKNOR APEX COMPANY</u><br>PAWTUCKET, RHODE ISLAND<br>Cutting Boards: "SaniTuff" H, "Teknatop"  | <u>THOMPSON-CHEM TREX</u><br>ERIE, PENNSYLVANIA<br>Sanitary Pump & Mixer: STTS, SB   |
| <u>ARAS, INCORPORATED</u><br>DRNELIA, GEORGIA<br>Meyn Broiler Unloading Station: BU-...<br>Meyn Eviscerating Machine: Apollo 72 (Manual positioning of viscera for inspection necessary) (Surfaces of machine contacting carcasses must be sanitized between each use with l80 F. water or 20 ppm residual chlorine at point of use.)<br>Meyn Disc Picker: JMKD-60<br>Meyn Poultry Scalders: MSC-7<br>Meyn Automatic Bird Counter: BC-100 | <u>TELE-SONIC TRECOTT</u><br>LONG ISLAND CITY, NEW YORK<br>Paramatic Sealer: 1517<br>Bagger: 26-MB<br>Wrapping Machine SW-80   | <u>THIRY-KONDOR ENGINEERING &amp; MACHINE CO.,</u> BROADVIEW HEIGHTS, OHIO<br>Sausage Cutter: 4003   |
| <u>TASTECH, INC.</u><br>FOUNTAIN VALLEY, CALIFORNIA<br>S/S Belts (food contact): MT1-1, MSS-2, MSS-3, MS1-5, MS1-6, MSS-7, C1-8   | <u>T.E.M. MFG. CO.</u><br>BLUE ISLAND, ILLINOIS<br>Conveyor: 9471  | <u>L. C. THOMSEN AND SONS, INC.</u><br>KENOSHA, WISCONSIN<br>S/S Sanitary Centrifugal Pumps: 4, 5, 6, 8  |
| <u>TAYLOR INSTRUMENTS, DIVISION OF SYBRON</u><br>ROCHESTER, NEW YORK<br>Liquid Level Transmitter: 300T Series   | <u>TEMPCO MACHINE AND DESIGN, INC.</u><br>RIVERSIDE, CALIFORNIA<br>Convection Broiler: CB-3448   | <u>THRUNE CORPORATION</u><br>BRIDGEVIEW, ILLINOIS<br>Line Divider: "Schmidt" 928-84<br>Three Lane Makeweight Conveyor: PI-3<br>Twinned Single Makeweight Machine: PSM-1<br>Infeed Conveyor: IC-1<br>Flex-Turn Conveyor: 16 |
| <u>TEC, INC.</u><br>ALSPIN, ILLINOIS<br>Vacuum Packaging Machine: TEC-2001 SRH, TEC-4000  | <u>TENNYSON FOOD EQUIPMENT AND STORAGE, INC.</u> , CLEVELAND, OHIO<br>Sauce Depositor: S-335<br>Cheese Applicator: A-380   | <u>THRUNE ENGINEERING COMPANY, LTD.</u><br>NORWICH, NORFOLK, ENGLAND<br>Checkweigher Conveyor: IMS-127<br>Infeed Conveyor: IN-83<br>Marshalling Conveyor: SY-83<br>Slicer: 110-84  |
| <u>TEC, INC.</u><br>POSEN, ILLINOIS<br>Vacuum Packaging Machine: CB-R TEC-1001<br>Infeed Conveyor: 2000   | <u>TEXAS AMARILLO SYSTEMS CO.</u><br>AMARILLO, TEXAS<br>Horizontal S/S Surge Bin: TB-1, TB-1A<br>Boning Table: BT-1<br>Conveyor: FG-1, FG4<br>Meat Wash Table: MW-1<br>Belt Conveyors: FG-1A, FG-2<br>Cattle Jaw Bone Puller: JP-101<br>S/S Shroud Pin Tank: PC-108<br>Edible Surge Bin: ESB-1<br>"Tasco" Hide Side Puller: SPH-109<br>Viscera Table: VT-102<br>Automatic Head Hold Device: AHHD-111<br>Hydraulic Cheek Puller: CMP-097<br>Beef Support system: BAJ-7891 | <u>THRUNE ENGINEERING</u><br>LISLE, ILLINOIS<br>Meat Pro Patt Former: 170<br>Automatic Checkweigher: PCW-84<br>Twinned Twin Single Make Weight Conveyor: TTSM-1<br>Manual 2-Tier Storage Conveyor: 40000                   |
| <u>TECHCO2 SYSTEMS CORPORATION</u><br>ATLANTA, GEORGIA<br>Freezer Tunnel C02: ST-30-10-1,   | <u>THAYER SCALE/HYER INDUSTRIES INC.</u><br>PEMBROKE, MASSACHUSETTS<br>Bridge Breaker Bin Discharger: BTU-....S.M.   | <u>THURSTON DODD WELDING</u><br>LULA, GEORGIA<br>Skin Cutter: SC-386   |
|   | <u>THERM-ICE CORPORATION</u><br>PHILADELPHIA, PENNSYLVANIA   | <u>TIGERFLEX CORPORATION</u><br>ELK GROVE VILLAGE, ILLINOIS<br>Material Handling Hose (Food Grade): Series WT, FT  |
|   |  | <u>TIPPER TIE DIVISION</u>   |

UNION, NEW JERSEY

Double Clipper: D-137B, D-187  
 Clippers: C-107-L, A-117-L,  
 C-187-L, A-187-LC, F-486-L,  
 C-200-L, F-186-L, C-186-L,  
 C-486-L, 280L, R590, C487L,  
 Z2105, Z2110, Z2111, Z2115,  
 Z3110, Z3111, Z4119, Z4201,  
 Z4135, C-186RP, A-187C, AZ2295A,  
 AZ2495A, AZ2590A, Z3207, Z4122,  
 Z4124, Z4125, Z4126, Z4127, Z4128,  
 Z2207, EN1200, EN1201, Z9101,  
 Z9102, Z986-L, Z986-RP  
 Clipper-Vac: E, C, F-A-417-LC  
 (Tipper Tie) Unit: PR-465L  
 Tipper Clipper: Rotomatic II,  
 RV136D, RV136LD, RA136D, RA136LD  
 (Press Tie) Unit Clipper Vac  
 Machine: G with AZ4100, F with  
 conversion kit 2132, F-A487LC,  
 F-A487C, H with AZ2100L clipper  
 Tipper-Matic: A, V  
 Vacuum Packaging Machine:  
 ROTA-MATIC III, II, I  
 Koma Tipper Clipper: KTC-1  
 Kuko Clipper: KTC-1  
 Stuff N' Clip: 101  
 LN2/CO2 Attachment for Clipper Vac  
 Machines  
 Revolv-A-Clip: 101, 102, 103  
 Auto Chub Machine :101  
 Double Clip Machine: DCA-E  
 Clipper Machine: Z2---, Z3---,  
 Z4---  
 Rota-Matic Clipper: Z9---

TIPPER TIE, INC.APEX, NORTH CAROLINA

Vacuum Packaging Machine: Chamber  
 Rota-Matic  
 Casing Stuffing/Clipper System:  
 RS-4201  
 Horn Module: TA-1329

E. H. TICHENER & COMPANY

BINGHAMTON, NEW YORK  
 (Poultry) Shackle: 1727  
 Picking Shackle: 1452, 1535  
 Combination Shackle: 1450  
 Eviscerating Shackle: 1436, 1451,  
 5500

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA  
 Slicers: 480H, 500, 600, 600D, 700,  
 500A, 600A, 700A, 2100-5, 600B,  
 2100A..., 2100..., 2100-5D  
 Interleaver Machine: 779, 1430  
 Scaler/Slicer: 770, 775  
 Toby Dropper: 703-D  
 Scales: 670-A, M-T, AR  
 Beef Jerky Conveyor: 820  
 Conveyors: 810/815, HRA....., MRA  
 Slicer/Conveyor: 400  
 Rotary Patty Stacker: 880  
 Bacon Sheeter: 920  
 Shingling Conveyor: 3105  
 Collater Auto Feeder: 3150, 3151,  
 3155  
 Slicer: 2600, 1750, 1050  
 Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA  
 Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.CHICAGO, ILLINOIS

Belts Food Contact: New Clestar  
 HQR-082NS, HQR-123NS, HQR-0820R,  
 HQR-1230R, HQR-082HR, HQR-123HR,  
 HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,  
 2071, 2081, 2091, 2072, 2082,  
 1071, 1072, all w/S/S platform  
 and a stand

Bench Artery Pump Scale: 2052 w/S/S  
 platform and a stand

Portable Scales: 2120, 2181, 2481,  
 2881, 2182, 2822, 2084, 2184,  
 2086, 2186, 2886, all w/S/S  
 platform and a stand

Net Weight Scale: 3011, 3012, 3021,  
 3031, all w/S/S platform and a  
 stand

Fan Scale: 3111, 3180, 3700, 3710,  
 3720, all w/S/S platform and a  
 stand

Beam Scale: 4180 w/S/S platform and  
 a stand

Pre-Pack Scales: 8001, 8300, 8301

Checkweigh Scale: 9459, 9460, 9463

Combination Bench Scale: 9869 w/S/S  
 platform and a stand

Micro-Scale: 3165

Micro-Scale, w/S/S Platter Cover:  
 3185

Food Choppers: 5324-S, 5460-S,  
 5522-S

Slicer: 5410A-DA, 5402-DA, 5405-DA,  
 5406-DA

Hanging Scale: 2110DA

Saws: 5201-DA, 5206-DA, 5207-DA,  
 5208-DA, 5300-DA, 5301-DA,  
 5302-DA

Wrapping Machine: 30, 32, 640, T-14

Micro Scales S.S. Platter w/Molded  
 Plastic Housing: 3165, 3185

Bench/Portable Scale: 2085

S/S Bench/Portable Scale: 1985

S/S Weigh Plate Scale: 2300

Stainless Steel Bench Scales: 1985,  
 2095, 2185

Scales: 8420, 8421, 8430, 8213

Stainless Steel Bench/Portable  
 Scale: 2095

TOMCO EQUIPMENT COMPANYLAWNVILLE, GEORGIA

Snow Applicator T/B Applicator: 6  
 Co2 Snow Applicators: 6....,

6A...., 6B...., 6B

Co2 Snowing Hoods: K-503....

Wall Mounted Co2 Snowing Hoods  
 w/Exhaust System: 504

Co2 Snowing Horn (For demonstration  
 purposes only--adequate  
 ventilation must be provided): 5

Dry Ice Extruder: DE-79-RB

TON-TEX CORPORATIONPARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3  
 Ply "Special" Polymaster, White,  
 2 & 3 Ply "All Temp", Polymaster;  
 3 Ply "Standard", Polymaster;  
 White, 4 Ply, "Sidewall": Tan, 4  
 Ply, "Sidewall": 3, 4, & 5 Ply,  
 "Standard" Purotex: 3, 4, & 5 Ply  
 "Heavy" Purotex: 3 Ply, "Heavy"  
 Polymaster: 4 Ply, Heavy Purotex

Teflon Coverec: 3 Ply, Heavy  
 PolyMaster

Belts (Fully Packaged Product): G  
 Tread: 3 Ply "Standard", Purotex  
 Grid Tread, 3 Ply, "Heavy"  
 Purotex: Grid Tread, 4 Ply  
 "Heavy" Purotex (belts with  
 cotton carcasses must have edges  
 sealed with unacceptable  
 compound.)

TORESANI, INC.LONG ISLAND CITY, NEW YORK

Mixer: N/50A, N/100A

GIACOMO TORESANI S.P.A.MILAN, ITALY

Tortellini Machine: MT 265A, MT  
 135A, MT 8A, MT 10A

Sheeter Kneader: SFA-415A,  
 SFA/300A, SFA/600A, SFA/610A,  
 SFA/140

Ravioli Machine: MR 265A, MR 135A,  
 MR 540A, RR-230

Lasagne, Cannelloni, Manicott:  
 LC/200/3

Mixer: N-100

TORSION BALANCE COMPANYCLIFTON, NEW JERSEY

Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.HARVARD, MASSACHUSETTS

Filter: 5C10A

TOTE SYSTEMSBEATRICE, NEBRASKA

Tote Bins, Dry Products Only:  
 311501

Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANYDES MOINES, IOWA

Belly Skinner: 800, 800-S, 900  
 Membrane Skinner: 66-A, 720, 720A,  
 720PA

Peeler: Ranger-Apollo,  
 Ranger-Callisto

Frank-A-Matic Machines: DB-1, DB-2,  
 DB-3, DB-4, DB-4A, DB-6A

Utility Pork Skinner: 400, 500

Ham Fatter Attachment: 12

Ham Skinner & Fatter: 412

Ham Shank Skinner: 400-S

Butt Fatter Attachment: 22, 23

Butt Skinner & Fatter: 422

Pork Cut Skinner: 35-A

Ham Fatter Attachment: 46-A

Liver Loaf Fat Attachment: 38-A

Continuous Jowl Slasher/Skinner  
 w/Sanitizing System: 914/21

Sterilizing Hood Attachment: 20

Liver Loaf Attachment For Model  
 800 & 814 Bacon Skinner: 16S, 16D

Turnover Attachment for Model 800

Bacon Skinner: 18

Membrane Skinner: 600, 700, 700A,  
 700AP

Picnic & Ham Shank Skinner: 35

Membrane Skinner w/Catch: 600-S

Pan & Screen Injector: 190, 1200,

1400

Slasher & Skinner (Not to be used  
 for slashing jowls): 814, 814-S,

914

Sanitizer for Slasher & Skinner: 21  
 Brine Filter: 9, 10  
 Take-Away Conveyor: 19  
 Link Separator: 2000  
 Bacon Skinner: 9700  
 Automatic Injector: 1450  
 Filter System: 11  
 Link Separator: 2020  
 Super-A-Matic: RT-7

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK  
 Refrigerator: DR-ADR3-32WUT  
 Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN  
 Karttub: 6901  
 Tub: 6911  
 Aero-Tote Tub w/Drain: 6921  
 Aero-Tote Lid: 6922  
 Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH COMPANY), HARRISONBURG, VIRGINIA  
 Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN EQUIPMENT, ROCKFORD, ILLINOIS  
 Revolving Tray Oven: HD-DA.....OD

TRIANGLE PACKAGING MACHINERY CO.  
 CHICAGO, ILLINOIS

Rotary Cup Filler: DR-1  
 Form Fill, and Seal Machine: S-71PD  
 Form Fill, and Seal Machine: w/Scale A473  
 Scale System: A6/12, A-9/18-FP,  
 A-918-F2

TRI-CANADA, INC.

BUFFALO, NEW YORK  
 S/S Kettles: TO-150, TO-200,  
 TO-250, TO-300, TO-400  
 Cover: TCL-C2800-4047  
 Chute: TLC-2800-4048  
 Basket: C-2800-4049-R1-R2  
 S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS  
 SOUTH BURLINGTON, VERMONT  
 Weighing System, F108

TRIGON PACKAGING CORPORATION  
 REDMOND, WASHINGTON  
 Vacuum Packaging Machine: FIP-50X70  
 W3

TRI-METALIST, INC.

ALSLIP, ILLINOIS  
 Incline Screw Conveyor: TM-2000  
 Meat Scales and Bagger: EM-6500  
 Conveyor: TM-2500  
 CO<sub>2</sub> Distribution Cone (use with an acceptable hood and exhaust system): TI-600

TRITIAUX

EURUS, BELGIUM  
 Agitated Tank Mixer: CRI-3000-..  
 Conveyor Filter: FLO-....-CU

TURBO REFRIGERATING COMPANY

DENTON, TEXAS  
 Ice Maker: BAR-56, BF285CA  
 Ice Machines: BF..R, BF..SC,  
 BF..SCA, BF..SCAR, BAR..,  
 BAR..LR, SBF..R, SBF..SC,  
 SBF..SCA, SBF..SCAR, SBAR..,  
 SBAR..LR  
 Ice Rakes: 202-....-..  
 Plate Chillers: HTD-....-..

TUTHILL PUMP COMPANY

CHICAGO, ILLINOIS  
 Hopper Pump (Ulrich): W/316-S/S  
 S/S Sanitary Pumps: 5A., 10, 16,  
 25A., 65, 125

TYSON METAL PRODUCTS

PITTSBURGH, PENNSYLVANIA  
 Polycuiseur Convection Oven: 635

- U -

UHRDEN, INC.

SUGAR CREEK, OHIO  
 Cart & Drum Dumper: TD-F, THD-F,  
 TC-F

UNARCO FOOD HANDLING DIV. UNARCO

INDUSTRIES, INC.  
 SANTA FE SPRINGS, CALIFORNIA  
 Meat Preparation Tables: NMT-(...)  
 Boning Tables: NBT-(...)  
 Trim Tables: NTT-(...)  
 Meat Lug: CSL-8  
 S/S Tables: SSBT-...., SSTT-....,  
 SSMT-...., SSTS-...., SSTS-B-....  
 Plastic Meat Lug: CSL-8  
 Plastic Product Platters (Trays):  
 CSP...W  
 S/S Ledge Tray Cart: WLS, NLS  
 Cart: NCD-..-H  
 Carts: NKC, NLD  
 S/S Meat Trays: DSS..., DSS....  
 Carts: NKW-...SU, NKW-...KD  
 Lugs: PLG...

UNIFLOW MANUFACTURING COMPANY

KOLD-DRAFT DIVISION  
 ERIE, PENNSYLVANIA  
 Bin Extension Sleeves (Add-on):  
 GBN-210-S/S, GBN-290-S/S,  
 GBN-...-S/S  
 Ice Cube Machines: GT301A-S/S,  
 GT301W-S/S, GT401A-S/S,  
 GT7AN2-S/S, GT7WN2-S/S,  
 GT-401W-S/S, GT401R-S/S,  
 GT-402A-S/S, GT-402W-S/S,  
 GT503A-S/S, GT503W-S/S,  
 GT402R-S/S, GT503R-S/S,  
 GT603A-S/S, GT603W-S/S,  
 GT603R-S/S, GB401A-S/S,  
 GB401W-S/S, GB401R-S/S,  
 GB402A-S/S, GB402W-S/S,  
 GB402R-S/S, GB503A-S/S,  
 GB503W-S/S, GB503R-S/S,  
 GB603A-S/S, GB603W-S/S,  
 GB603R-S/S, GB1003A-S/S,  
 GB1003W-S/S, GB1003R-S/S,

GB1204A-S/S, GB1204W-S/S,  
 GB1204R-S/S, GB1205A-S/S,

GB1205W-S/S, GB1205R-S/S

Ice Storage Bins: GBN-240-S/S,

GBN-310-S/S, GBN-450-S/S,

GBN-550-S/S, GBN-740-S/S,

GBN-760-S/S, GBN-1200-S/S,

GBN-1800-S/S, GBN-...-S/S,

GBN-...-S/S, GTN-200-S/S,

GTN-350-S/S, GTN-480-S/S,

GTN-130-S/S, GTN-...-S/S

Flake Ics Machine: FT-....-SS,

FB-....-SS

UNILOK, BELTING DIVISION OF GEORGIADUCK & CORDAGE, MILLSCOTTDALE, GEORGIA

(Belts with cotton carcasses must have edges sealed with an acceptable compound.)

Belts (Food Contact) White, Tan, Mint, Green: PVK 70, PCXMSK, PVK 80 PCXMSK, PVK 90 PCXMSK, PVK 120 PCXMSK, PVK 150 PCXMSK, PVK 100 CT, PVK 120 CT, PVK 150 CT, PVK 75, V 100, V 200, V 300, VK 90 PCXMSK, VK 120 PCXMSK, VK 150 PCXMSK, VK 200 PCXMSK, PVK 100 PCXMSK, PVK 180 PCXMSK, PVK 225 PCXMSK, PVK 900 PFC

Belts (Packaged Product Only)

White, Tan, Mint, Green: PVK 80, PVK 100, PVK 120, PVK 150, PVK 225, PVK 350, PVK 470, PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RTXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFC, PVK 150 CTXFC, PVK 100 RTXFC, PVK 120 RTXFC, PVK 150 RTXFC, VK 90, VK 120, VK 150, VK 200, VK 250, VK 300, VK 400

Belts (Food Contact):

UP-90/00, UP-120/00, PVK 125 PCXMSK, PVK 170 CXC, PVK 200 CXC, PVK 250 CXC, PVK 90 MSKYPFS, PVK 90 CT, PVK 125 CT

Belting: RL-PVC-.-..-PCXBB, RL-TPU-...-PCXBB

Belt (Food Contact): White PVK...CXC, FR/OR/SC

Belt: RL-N2-90, R1-N3-135

UNIROYAL PLASTIC PRODUCTS DIV. OFUNIROYAL, INC., CHICAGO, ILLINOIS

Tote Box: 3.., 4.., 5..

UNIMACO INC.MANHASSET, NEW YORK

Emulsifier (Microcut): MCH-D-30, MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.CHICAGO, ILLINOIS

Sizer: 400-B, G, 405

Wrapping Machine (Tite-Wrap): D, NP

Bacon Slicer: Hylox

Ham Stuffer: 700

Freezer: Kryos

Precision Sizer: 400C, 400 Series F

Precision Sizer w/Loop Device: 400  
 Series FL  
 Liquid Nitrogen Freezer: CFF...,  
 DFF26-Series  
 Evacuator: 910A, 911  
 Bagger: 900-A, 901, 902  
 Poultry Bagger: 1200  
 Transfer System: 503  
 Casing Article Adapter: 403B  
 LN2 Batch Chiller: ...5, ...5S  
 Bonewrap Dispenser: 980  
 Stuffing Horn Assembly: 500  
 Automatic Sizer: "Shirmatic" 405H,  
 "Shirmatic" 405K, "Shirmatic"  
 405S, "Shirmatic" 405SC,  
 "Shirmatic" 600  
 High Speed Bagger: 912, 922  
 Bagger: 905

USAC TRADING CO.

COLD SPRING, KENTUCKY

Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS

ALBION, MICHIGAN

S/S Conveyor Belt: Tv-Matic  
 S/S Dough Trough: Series 3400, 400UNIROYAL, INC.

MIDDLEBURY, CONNECTICUT

Belts (Food Contact):  
 Little Giant: White, Black, Tan,  
 Green, Burnt Orange  
 Food Flex: White, Black, Tan,  
 Green, Burnt Orange  
 Food Flex II: White, Black, Tan,  
 Green, Burnt Orange  
 Us Flex: White, Black, Tan, Green,  
 Burnt Orange  
 General Purpose: White, Black, Tan,  
 Green, Burnt Orange (Belts with  
 cotton carcasses must have edges  
 sealed with approved sealant.)

UNISOURCE PACKAGING COMPANY

DANIELSON, CONNECTICUT

Packaging Machine: P  
 Formapack Machine: 330, 420UNITED INDUSTRIES INC., A.J. FISH OVEN COMPANY, BELOIT, WISCONSIN

Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICA

CLIFTON, NEW JERSEY

Single Beam Scale: 4801-S  
 Dial Bench Scale: 6510-S, 6520-S,  
 4811-S, 4812-S, 4813-S  
 Bench Weigh-O-Gram: 4832-S, 4833-S  
 Vu-Weigh Scale: 6550-S, 6560-S  
 Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY

PORT WASHINGTON, NEW YORK

Hopper Bin: "Mule"..  
 Hopper Bin w/Stand: "Mule"-S..  
 Butterfly Valve: V-..  
 Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.

HOUSTON, TEXAS

Vertical Form, Fill, Seal  
 Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.  
 LONG ISLAND CITY, NEW YORK  
 Vacuum Packaging Machine: "Vinny  
 Vac" UV-., UV-., UV-...  
URSCHEL LABORATORIES  
 VALPARAISO, INDIANA  
 Tenderizer: T-T  
 Slicer: CC, OV  
 Slicer: S-A, HS-A (Slicer is not  
 acceptable for processing hard  
 frozen meats due to possibilities  
 of metal contamination from broken  
 blades.)  
 Comitrol (w/Impellers-61682, 61733,  
 61757): 2100  
 Comitrol (w/Impeller-60374): 3600  
 Comitrol (w/Accepted Impeller):  
 3640, 3660, 3675, 3630  
 Transverse Cut Slicer: "0"  
 Bias Cut Slicer: "OC"  
 Dicers-Not acceptable for processing  
 frozen meats due to possibility of  
 metal contamination from broken  
 blades: G-A, H-A, L-A, GK-A, RA-A,  
 SL-A, J-A, CD-A, HX-A, GX-A  
 Comitrol: 1300, 1500, 1800, 1400,  
 1700, 3000  
 Dicer: J9-A

USI AGRI BUSINESS  
 NEW HOLLAND, PENNSYLVANIA  
 Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.  
 PITTSBURGH, PENNSYLVANIA  
 Plastic Pail

U.S. CLIP CORP.  
 MUNDELEIN, ILLINOIS  
 "Poly-Clip" Machines: SCD, SCH,  
 DCH, DCD, SCA, FCA, DCE-3, ECD  
 Vacuumizer: 1  
 Shrinker: SK...  
 Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL  
CORP., TAYLOR, MICHIGAN  
 S/S Belt (without hinge clips):  
 Flex-Grid  
 S/S Flat Wire Belts: USD-2 (1X1  
 Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANY  
 DEDHAM, MASSACHUSETTS  
 Cutting Board

UTENSCO  
 PORT WASHINGTON, NEW YORK  
 S/S Stac-Pac Tub  
 S/S Vertical Tanks w/o Agitator  
 and/or Baffles: VT-...  
 S/S Drums  
 S/S Vertical Tank: VT-38  
 Plastic Cone Bottom Tank (Natural  
 Color): CC-30 Gal, CC-55 Gal  
 Plastic Cylindrical Tank (Natural  
 Color): CF-5 Gal to CF-82 Gal  
 Plastic Drum (Natural Color): GP  
 Plastic Drum Liner (Natural Color):  
 TDL, SDL  
 Plastic Pickle Tank (Natural  
 Color): 100  
 Plastic Rectangular Tanks (Natural

Color): R12x6, 12x12, 12x15,  
 12x24, 15x15, 15x18, 15x24, 18x18  
 18x24  
 Plastic Stock Pots (Natural Color):  
 SP-5 Gal, SP-10 Gal  
 Plastic Trucks (Natural Color):  
 37, 40, 72, 96, 144  
 Palletvat: 175, 200, 230, 260  
 S/S Trucks: 28, 28C, 19, 50, 68, 86  
 Tote Box: TB  
 Tote Box Cover: TBC

UTILICON  
 FORESTVILLE, CALIFORNIA  
 Turntable: STT  
 Twin Turntable: TTT

- V -

VAC-AIR INC.  
 MILWAUKEE, WISCONSIN  
 Vacuum Lifting Machine  
 Nozzle: DCV-1, DCV-2  
 Lung & Kidney Removal Nozzle: VA  
 Turkey Hock & Neck Knife: TK  
 Hock & Neck Knife: BAK, BAK-H

VACUDYNE CORPORATION  
 CHICAGO HEIGHTS, ILLINOIS  
 Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.  
 BALTIMORE, MARYLAND  
 Bag Sealer: "Microwelder" 1185

VALLEY VIEW MFG. COMPANY  
 DALLAS, TEXAS  
 Multiform Food Machine: 1 & 2  
 Count-Stack Machine: 2

VALMEC INC.  
 FENTON, MICHIGAN  
 Transfer Conveyors: 200, 201, 202  
 Take Away Conveyor: 203

VALMONT CORPORATION  
 GRASS VALLEY, CALIFORNIA  
 Food Processors, FM-....T,  
 CH-....T

VAN'S INTERNATIONAL  
 SILVER SPRING, MARYLAND  
 Low Voltage Electronic Stimulator:  
 KO2  
 Electric Stimulator: KO-1

VANMARK CORPORATION  
 CRESTON, IOWA  
 Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY  
 EXCELSIOR, MINNESOTA  
 Conveyor: FHC1-....  
 Boning Table: FHC-....

VARIAN COMPANY  
 PALO ALTO, CALIFORNIA  
 Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON  
 MADISON, WISCONSIN  
 Smokehouse Cooker: SH-.....

VELTEN & PULVER INC.

CHICAGO RIDGE, ILLINOIS  
 Conveyor: Linklok "Meshlok" 90 degree Power Turn: 2447-MM, 2447-MM...., 2447-MM....  
 3-Way Flex Conveyor: (Packaged Product Only) 2697-MM

VIBRA SCREW, INC.

TOTOWA, NEW JERSEY  
 Vibrating Feeder: LBB-3-25

VI-CON, INC.

PORTLAND, OREGON  
 Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.

EASTON, PENNSYLVANIA

Belts (Food Contact): Supreme-100, Lite-N-White, Poly-Tef, Style ROH, Style 100 Low Temperature, Style 1016 RT Belting With Ribs 1" apart, ROH Belting with Solid Molded Nitrile Cleat, PVC PL20

Belts (Fully Packaged Product): Victor 475 White or Black, Victor Green Teflon, Multi-V, Victor LF, Victor Tan Incline, Victor Pyramid Rufftop, Easton Whitecote, ROH Ruff Top, PT Ruff Top

Belts (Fully Packaged Product and Dry Materials): Easton White Cotton, Palmetto (belts with cotton carcasses must have edges sealed with an acceptable compound.)

Belts (Food Contact): PVC-90-CFWX, PVC-120-CFWX, PVC-150-CFWX

VICTORY

PLYMOUTH MEETING, PENNSYLVANIA

S/S Air Blast Freezer: BFIS-1D-S3, RCIS-2D-S3, RCIS-1D-S3  
 S/S Rapid Thaw-Storage Refrigerator: TRIS-3D-S  
 S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY

CEDAR FALLS, IOWA

S/S Pump (Sanitary): AK-500, AK-510, AK-4500, AK-4510, KK-500, KK-510, LL-4500, LL-4510

Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION

MILWAUKEE, WISCONSIN

Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION

CHICAGO, ILLINOIS

Bagger: 905A  
 Sizer: 400-B, G, 405  
 Wrapping Machine (Tite-Wrap): D, NP  
 Bacon Slicer: Hylox  
 Ham Stuffer: 700  
 Freezer: Kyros  
 Precision Sizer: 400-C, 400 Series F  
 Precision Sizer w/Loop Device: 400 Series FL  
 Liquid Nitrogen Freezer: CFF-..., DFF26-Series  
 Evacuator: 910A, 911

BAGGER: 900-A, 901, 902

Poultry Bagger: 1200  
 LN2 Batch Chiller: ...5, ...5S  
 Bonewrap Dispenser: 980  
 Stuffing Hovin Assembly: 500  
 Automatic Sizer: "Shirmatic" 405H, "Shirmatic" 405K, "Shirmatic" 405S, "Shirmatic" 405SC, "Shirmatic" 600  
 High Speed Bagger: 912, 922

Bagger: 905

Automatic Sizer: "Shirmatic" Series A, 404  
 Automatic Sizing Machine: "Shirmatic" 404

VISUAL THERMOFORMING, LTD.

LACHINE, QUEBEC, CANADA  
 Rotary Blister Sealer: M-2F, DS-4F, DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY

MILWAUKEE, WISCONSIN  
 Ultraviolet Device: Lamps must be used in accordance with Part 7, para. 716(b) of the Meat and Poultry Inspection Manual.

VNE CORPORATION

JANESVILLE, WISCONSIN  
 Butterfly Valve: A

VOGT INC.

CLAWSON, MICHIGAN  
 Ham Pumper: Comcure

VOLPI AND SONS MACHINE CORP.

SOLBROOK DIVISION  
EAST FARMINGDALE, NEW YORK  
 IMA TORTELLINI MACHINE: MGT 250  
 Tortellini Machines: MGT..P/..., AA...  
 Ravioli/Tortellini Machines: MGC..P/..., R/N....  
 Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL

LIGONIER, PENNSYLVANIA  
 Belts (Food Contact): Volta-M, Red, Volta-W, White  
 Belts (Food Contact): Volta-FH, White, Yellow  
 Belts (Food Contact): Volta-FH, White, Yellow  
 Belts (Food Contact): Volta-L (Brown), Volta-L (white)  
 Belts (Food Contact): Volta L, LW, MW

VOLTARC TUBES, INC.

FAIRFIELD, CONNECTICUT  
 Ultraviolet Lamps: G10T51/2L, G36T6, G64T6L, 782L20, G36T6L, G64T5L, 782L10, 782L30, (These lamps must be used in accordance with Part 7, paragraph 7.16(b) of the Meat and Poultry Inspection Manual)

VON OPEL CORP.

WESTFIELD, NEW JERSEY  
 Drum Motor

VORTRON & ASSOCIATESBELOIT, WISCONSIN

Smoke Sticks  
 Smokehouse "Premier": HL, TR, TR2  
 Tumbler: 500, 750, 1000  
 Vacuum Tumbler: 250  
 Smokehouse: 380  
 Vacuum Meat Tumbler: 40, 50, 60  
 Sausage Link Cutter: 600  
 Smokehouse: Premier" TR-2-...., TR-2-....

VOSS BELTING & SPEC. COMPANY

CHICAGO, ILLINOIS  
 Conveyor Belt (Food Contact): 8-Oz, 15-Oz.  
 Belts (Food Contact): Vosstex-0902 TCP, 0903 TCP, 1504 F, 0902 P, 1202 P, 1203, P, VM90C.O.S.  
 (Cotton carcass belts have edges sealed with approved sealant.)  
 Belts (Packaged Product): Vosstex-1502 WRT, 1503 WRT, NRT  
 Belts (Food Contact): Excelon-Blue Max, White Max, D.U.1-C, M.U.2-C, M.U. 1-C

VOTATOR DIVISION CHEMETRON CORP.

LOUISVILLE, KENTUCKY  
 Heat Exchanger: Swept Surface Votator, Unit B: "Quiescent", Agitated  
 Votator Gravity Filler: G-...  
 Votator Turba-Film Processor: 42-216-401137-B01

VULCAN-HART CORP.

LOUISVILLE, KENTUCKY  
 Griddle (Gas Fired): Series 800 S/S Kettles: GL-..., GS-..., GT-..., EL-..., ES-..., ET-..., SL-..., SS-..., ST-...  
 Electric Convection Ovens: I ET....., I GT....., I RET- ....., I RGT.....  
 S/S Heavy Duty Gas Ranges: 1.78...., 1.78.....  
 Open Top Ranges: PVC-3.-S/S, PVC-3.X-S/S, 6527-S/S  
 S/S GAS Range: 1.7856A, 1.7854A, 1.785372A  
 Food Steamers: VL, VL-A, VS-A  
 Oven: ET8  
 Electric S/S Braising Pan: G-...-, E-...  
 S/S Griddle: 9...-L, 9...-R  
 Steamer: SQ-24-2G  
 S/S Mixer: FM-80T

- W -

WALDORF COMPANY

ARKANSAS CITY, KANSAS  
 S/S Head Flushing Cabinet: 539 Breakup Table: 128 S/S Gambrel: 1238

H. E. WALES & ASSOC.

ALHAMBRA, CALIFORNIA  
 Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANY

NEW LISBON, WISCONSIN  
 Mixing Tank: 320 Gallons  
 S/S Processing Tanks: PZ-....,  
 PZ-CB-...., PZ-K-....

THE WARREN RUPP HOUDAILLE PUMP COMPANY  
MANSFIELD, OHIO  
 Sanitary Sandpiper Pump: SSA2-A  
 Double Diaphragm Pump: SSB1-A,  
 SSB2-A, SSB3-A

WARRICK EQUIPMENT COMPANY  
CINCINNATI, OHIO  
 Vertical Packaging Machine: G-LM  
 Bulk Loader Attachment: 15-T  
 Vertical Feed Frank Loader:  
 G-......., L-.... ..., N-.......,  
 W-......., P-......., Q-.......,  
 R-......., J-......., S-.......,  
 T-....  
 Patty Loader: 01526  
 Patty Stacker: 07875  
 Frank Loader: W4-IM4  
 Tray Conveyor: 07978  
 Chunk Cutter: 15481  
 Feed, Ram, and Indexing Conveyor:  
 08079  
 Liver Chunker: D2R  
 Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM INDUSTRIES, INC., KENT, WASHINGTON  
 "Versa Wrap" Packaging Machine:  
 3-..F  
 "Versa Wrap" Wrapping Machine: 40  
 "Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY  
WAUKESHA, WISCONSIN  
 "Sanitary Type" Pumps: ...D0, ...GT,  
 ...TO, ...WR, ...RF., 60, 130,  
 134, 220, 320, 30, 34, 15, 224  
 Shear Pumps: SP-.  
 Meter Flow Pumps: MFC-...., AMF..  
 Colloid Mill: MS  
 S/S Sanitary Pumps: 12, 18, 22, 32,  
 62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.  
SHREVEPORT, LOUISIANA  
 Conveyor: WS-....

WEIGH RIGHT AUTOMATIC SCALE CO.  
JOLIET, ILLINOIS  
 Weigh Cell-Dry Product: PMB.... (For  
 dry product only).

WEIGH-TRONIX  
FAIRMONT, MINNESOTA  
 S/S Bench Scale: BS....A  
 Scale: S/S Over/Under: OU-200  
 S/S Scale: LC-200

WEILER & COMPANY  
WHITEWATER, WISCONSIN  
 Grinder: 1162, 1666, 6, 7, 863, 868,  
 1109, 1166, 1167, 16, 1668, 1612,  
 1675, 878  
 Screw Conveyor: ..SC  
 Mixer-Grinder: MG-878, MG-1109,  
 1109, SFG  
 Conveyors: ..BC, ..TC  
 Agitator Grinder: 1109AG, 878AG  
 Table: ..FT, ..CFT

Bone Collection Assembly: BCA  
 Mixer: M-...A  
 Automatic BCA Valve Assembly (To be  
 installed on an accepted grinder.)  
 Double Plate Assembly: DPA-...  
 Feed Screw Puller: FP-1000  
 Vat Dumper: WDL  
 Bone Collector: BCA-A  
 Screw Mixer: M16110  
 Screw Mixer/Grinder: M16110/SG

WELDODRON CORP.  
PISCATAWAY, NEW JERSEY  
 Shrink Wrapper: 1451  
 Wrapping Machines: A44-P, A-12,  
 A50ST, A-40, 1501  
 S/S Automatic Shrink Packaging  
 Systems: 1662, 1663  
 Horizontal Wrapping Machine: 1472  
 Film Wrapper and Sealer: 64015 "L  
 Series"  
 Automatic Infeed Conveyor: 244A  
 Wrapping Machine L Sealer: 6441-5  
 Wrapping Machine: 1651A, A448H,  
 A448N  
 Automatic Stretch Wrapper: A-4  
 Hi-Speed Stretch Wrap Machine: 2002,  
 2004  
 Wrapping Machine L Sealer: 6441A-5  
 Stretch Wrap Machine: 2132

WELLS MFG. COMPANY  
THREE RIVERS, MICHIGAN  
 Wellsw (One Piece Blade): 404, 424,  
 444, 464  
 Saw: 504

WENGER MANUFACTURING CORP.  
SABETHA, KANSAS  
 Former F-20  
 S/S Smoking and Cooking Oven: 36  
 Oven Cutter/Spreader Assembly: 36  
 Forming Extruder: F-155

WESCO MANUFACTURING COMPANY  
LANSDALE, PENNSYLVANIA  
 Platform Truck: FGMP-....

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA INDUSTRIES, INC.  
SAN FRANCISCO, CALIFORNIA  
 "Comair" Emulsifier: 76  
 Clipping Machine: DK-1060  
 "Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.  
PITTSBURGH, PENNSYLVANIA  
 X-Ray Unit  
 Sterilamp: WL-782-L-30, WL-782-L-10,  
 WL-782-L-20, G36T6L (Note: Lamps  
 must be used in accordance with  
 Part 7, para. 7.16(b) of the Meat  
 and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY  
LENNI, PENNSYLVANIA  
 Cutting Board  
WESTRICO, INC.  
MARYSVILLE, OHIO  
 S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY  
ELGIN, ILLINOIS

"Corr-Vac" Vacuum Bag Sealer: Mark  
 I-..

WHEELABRATOR-FRYE, INC.  
MISHAWAKA, INDIANA  
 S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION  
ST. PAUL, MINNESOTA  
 Ice Maker: CETH6AE, with Ice Bin:  
 CECBSS

I. J. WHITE  
New York, New York  
 Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN COMPANY, INC., CHICAGO, ILLINOIS  
 Capping Machine: VELJG, VELJ,  
 VDMLJG, VDMLHG, VELHG, VFLJG,  
 VGLJG, 20R46A, 20R46B, 20R46C,  
 20R46D, 20R46E  
 Cap Hopper: HP-11000, 6R17, 6R25,  
 6R26, 6R17-D  
 Head Spacer (For product packed in  
 brine or water only): 5R15

WHITLEY'S ENTERPRISES INC., COOKIT DIVISION, WILSON, NORTH CAROLINA  
 Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.  
NEEDHAM, MASSACHUSETTS  
 Mesulect Search Heat (For Metal  
 Detection System): FD

HERMAN WIEGAND GMBH  
RASDORF, WEST GERMANY  
 Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANY  
NEEDHAM, MASSACHUSETTS  
 Datacheck Checkweigher: 387932 Type  
 DC\200

WILCOX MFG. COMPANY  
STOCKTON, CALIFORNIA  
 Trough Conveyor: STC-0117  
 Flat Pan Conveyor: SFPC-0117  
 Screw Conveyor: SSC-0119  
 Wire Mesh Conveyor: SWMDI-0117  
 Bean Hopper: BH-0119  
 Spiral Freezer Conveyer: LSH-ST  
 Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING  
COLTON, CALIFORNIA  
 Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY  
PORT JERVIS, NEW YORK  
 Portable Machine Stand: 175-179,  
 475-479

WILEVCO INC.  
WATERTOWN, MASSACHUSETTS  
 Automatic Batter Mixers: Series V,  
 Series VI  
 Series V Reserve Tank: 30U  
 Reserve Tank Assembly: Series VI  
 "Cryolator" Swept Surface Heat  
 Exchangers: 3X6, 4.5X6, 5.3X6  
 Automatic Batter Mixers: Series  
 V-PD, VI-HD

ONY WILEY COMPANY  
WSONVILLE, GEORGIA  
Poultry Marination Tumbler: MT-100  
Conveyor: CB-500, TR-500

WILEY MFG. COMPANY  
LOS ANGELES, CALIFORNIA  
Pump: 6000  
Continuous Stuffer: 3000, 6000  
S/S Smoke Cage: Nesting & Box Type  
Ham Mold Press: Oval

WILFAB METAL CORPORATION  
ROCKY MOUNT, NORTH CAROLINA  
S/S Table, WP...., EWP....SB,  
WP....SB  
S/S Table w/Cutting Boards, WC....,  
WC....SB, EWC...., EWC....SB  
S/S Cooler/Freezer Racks: WCR....,  
WCR....W (for packaged product  
only.)

WILKERSON CORPORATION  
ENGLEWOOD, COLORADO  
Air Filters, microalescens: M55,  
M10, M26, M42

WILLCOX & GIBBS INC.  
NEW YORK, NEW YORK  
Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.  
BELMONT, CALIFORNIA  
Bagging Machine: "Bagit" PR-1

INGER-BOSS COMPANY  
TUMWA, IOWA  
Conveyor Table: D-2772-3  
S/S Mold: A-2480  
Scalding Tank  
S/S Curing Vat: D-2600  
Raw Material Bin: 2722  
S/S Conical Hopper: C-2758,  
C-2758-2  
Batching Conveyor: BC-...  
Conveyor: BC-...  
Breaking & Boning Table: B-....,  
BT-....  
Double Trough Conveyor: 2796  
S/S Raw Material Bin: RBM-100,  
RBM-200, RBM-300  
S/S Belt Breaking Conveyor: 2860  
S/S Hindfoot Saw: HF-18  
S/S Belly Roller: BR-...  
S/S Jowl Roller: JR-24  
S/S Shoulder Saw: SS-29  
S/S Circular Knife: FB-20  
S/S Table: A, B, C, C-1, C-2  
S/S Hog Head Spike Table: HST-....  
S/S Hog Head Spike Conveyor:  
HHSC-....  
S/S Eviscerator Conveyor: EC-....  
S/S Viscera Pan Inspection  
Conveyor: VPC-.... (Sanitized with  
180 F. water.)  
S/S Shoulder Saw: SS-29  
S/S Circular Knife: FB-20  
S/S Table: A, B, C, C-1, C-2  
S/S Hog Head Spike Table: HST-....  
S/S Hog Head Spike Conveyor:  
HHSC-....  
S/S Eviscerator Conveyor: EC-....  
S/S Viscera Pan Inspection Conveyor:

VPC-.... (Sanitized with 180 F.  
water.)

WIRE BELT COMPANY OF AMERICA  
WINCHESTER, MASSACHUSETTS  
S/S Belt (Food Contact): Flat-Flex  
90 1/4 Turn Conveyor: FT-S

WIRE CONVEYOR BELTS  
EASTON, MARYLAND  
Dura-Flex Belt: M22 (For Packaged  
Product Only)

WIRE MESH PRODUCTS, INC.  
YORK, PENNSYLVANIA  
S/S Wire Mesh Belt: B-36-36-18-SS,  
B-42-27-14

WIREMATION INDUSTRIES, INC.  
LANCASTER, PENNSYLVANIA  
S/S Mesh Belts (Food Contact):  
PB-24-20-16, PB-36-20-12,  
PB-36-30-16, PB-48-32-16,  
PB-48-48-16, PB-48-48-19,  
PB-60-60-18

WISCO INDUSTRIES, INC.  
OREGON, WISCONSIN  
Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.  
MILWAUKEE, WISCONSIN  
Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,  
NASHVILLE, TENNESSEE  
Belt Conveyor: SBC-101, SBC-102  
Table Top Conveyor: TT-1001

WOLFING AMERICA, INC.  
MONTPELIER, VERMONT  
Grinders: C-400-2T-70SSBW,  
C-250-1T-7022BW, C-250-RSSSBW,  
C-160-1T-72SSBW, C-160-Var-SSBW,  
Universal C-400, C-250  
"Wolfking" Single Shaft Mixer:  
SSM-...., Universal C-250  
"Wolfking" Twin Shaft Mixer:  
TSM-....  
Mixer/Grinder: 1000/160, 1000/250,  
1500/250, 2000/250, 3000/250  
Lift: L10  
Constant Flow Device CFD.  
Automatic Bone Chip Eliminator:  
A/BES  
Rota-Freezer: H-1200

WOLFING DANMARK, INC.  
COLUMBUS, OHIO  
Automatic Bone Chip Eliminator:  
A/BES  
Frozen block Conveyor: WK-400  
Grinders: C-400-2T-70SSBW,  
C-250-1T-70SSBW, C-250-RS-SSBW  
C-160-1T-72SSBW, C-160-CAR-SSBW,  
Universal C-400, C-250, C-140  
Mixer/Grinder: 1000/160, 1000/250,  
1500/250, 2000/250, 3000/250  
"Wolfking" Single Shaft Mixer:  
SSM-....  
"Wolfking" Twin Shaft Mixer:  
TSM-....  
Mixer/Grinder: SSMG 200/140  
Twin Shaft Mixer/Grinder: TSMG

400/140  
Inclined Screw Conveyor: 300  
Horizontal Screw Conveyor: 250  
Vertical Screw Conveyor: 250

WOLFTEC, INC.  
HIGHLAND, NEW YORK  
"Loma" Metal Detector: 3S, 3F, 3S-P  
Electrically Operated Diverter  
Valve: ARV-60, ARV-100  
Alpine Cutter: PB-50, PB-60, PB-80,  
PB-125, PB-200, PB-300, PB-500  
Alpine Clipping Machine: DK-1060  
Automatic Vacuum and Stuffer:  
"Alpina" KF-1140  
Piston Stuffer: "Alpina" EWF 30-1150

WOLVERINE WORLD WIDE INC.  
ROCKFORD, MICHIGAN

Double Side Hog Skinner: VPS  
Single Side Hog Skinner: S20U  
Hog Skinner: VDS  
Flesher: P-278

WOODMAN COMPANY, INC.

DECATUR, GEORGIA  
Clipper Packaging Machine: VGP-MP,  
VVF-MP, NW-MP, VGF-MP  
Packaging Machine: FWDP-8 (MP),  
FWDP-16 (MP), "Profitmaker"  
PS-1025 VII-MP

WORCESTER CONTROLS

WEST BOYLSTON, MASSACHUSETTS  
Ball Valve: ..-WK4466-...  
Ball Valve (3 Way):  
..TWK4466.-....

WORLD CONTAINER CORP.

EAGAN, MINNESOTA  
Collapsible Combo Bin (w/suitable  
liner): Keeper II

WRAPPING MACHINERY CO.

FRANKSVILLE, WISCONSIN  
Plastic Sealer: 4  
"PackRite" Meat Sealer:  
Poly-Motor-Jaw

WRIGHT MACHINERY COMPANY, INC.

DURHAM, NORTH CAROLINA  
Wright Counter: SS  
Mon-O-Bag Weighing System: WM-S,  
WMV-8  
Mon-O-Bag Volumetric Filler: WVF-S  
Bag Forming and Sealing Machine:  
BM-S

WSE, INC.

LAGRANGE, ILLINOIS  
"On-The-Fly" CO2 Chiller-Blender:  
CB-30..  
Concentric CO2 Applicator (With  
suitable exhaust system), 771001,  
810203  
Standard CO2 Applicator (With  
suitable exhaust system), 5X12B,  
5X12B, 5X12BF, 5X12I, 5X12IF  
Conical CO2 Applicator (With  
suitable exhaust system) 5-6X12B,  
5-6X12BF  
Standard CO2 Applicator (With  
suitable exhaust system). 780605

WYSSMONT COMPANY, INC.  
PORT LEE, NEW JERSEY  
Turbo Dryer: Q32-201

XACTICS LTD.  
SAINT JOHN, NEW BRUNSWICK, CANADA  
Insulated Poly Combo Bin: X-...

YORK DIVISION, BORG WARNER CORP.

YORK, PENNSYLVANIA  
Flake Ice Machine: DER-26F-D

- X -

ZESTI SMOKE  
CROSSVILLE, TENNESSEE  
S/S Storage Tanks: LSBS-....

E. F. ZUBER ENG. & SALES  
MINNEAPOLIS, MINNESOTA  
Stuffer: "E-Z Pakmobile" SS-75,  
SS-76 (Recirculated water replaced  
with fresh water every four hours  
and will contain no less than 20

- Z -

ppm of residual chlorine at all  
times during operation.)  
"EZ" Food Handling Cart: 1975  
Automatic Stuffer (Water not to be  
reused): S.S.  
S/S Cooker: EZ 76-SS  
Brine Adaptor: 78, 780S  
Stuffer: E-Z Pak Mobile: P-83, S-83  
E-Z Pak Portion Control Cover: PC-83  
(Recirculated water replaced with  
fresh water every 4 hours and will  
contain no less than 20 ppm  
residual chlorine at all times  
during operations.)  
Offal Handling Cart: "E-Z" 1986





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